

TOP 10

Reasons to Include TREHA® Trehalose in Your Food Product Formulations:

1 Improved Flavor and Beyond. Enhances and intensifies flavors, such as citrus flavors, while masking off notes. Rounds out flavor while masking off flavors and odors.

2 Found in Nature. Trehalose naturally occurs in many common foods, including mushrooms, baker's yeast and honey. TREHA® trehalose is produced from starch by a proprietary enzymatic process.

3 Masked off-notes. Masks off-tastes and odors of proteins, high intensity sweeteners, and vitamins and minerals.

4 Sodium Reduction. Reduces the bitterness of potassium chloride while enhancing saltiness.

5 Fermentation Friendly. Protects yeasts in high stress fermentation environments.

6 Enhanced Stability & Freshness. Creates glazes that are stable longer with less water migration, enhancing freshness shelf-life.

7 Enhances Texture. Creates unique textures and delivers longer shelf-life.

8 Highest Quality & Purity. Produced in Japan to the highest quality standards.

9 Maintains Freshness. Controls moisture migration (low hygroscopicity), provides freeze thaw stability, and helps retain color.

10 Market Leader. Cargill is the exclusive distributor for TREHA® trehalose in US and most of Europe.



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