

Yacon

(Smallanthus sonchifolius)



Smallanthus sonchifolius, commonly known as yacon, is a tuberous crop native to the Andean region which is known for its crunchy, crisp texture and sweet taste, similar to that of a pear or melon. Yacon is a high fibre vegetable with high concentrations of fructooligosaccharides. It is a high-potential nutraceutical food - 95% lower on the glycaemic index than cane sugar. Yacon syrup contains 25-30% less calories than conventional sugar, as well as being more suitable for diabetics, providing immunological functions, and improving overall digestion and blood glucose levels.

Ingredient applications



Foods containing this fibre can use the health claim "stabilises glycaemia" and "regulates blood glucose" as front of pack claims.



Yacon foliage contains a number of bio actives that are currently under exploration in food science and medicine, worldwide.



Gut health is a growing trend amongst consumers, with 1 in 4 US consumers indicating that digestive health is almost a daily problem.

Yacon is an Andean crop believed to be important to native communities since ancient times.



Features

Low-calorie sweet taste

A natural source of sweet taste without blood-sugar level impacts.

Prebiotic properties

Yacon tubers are high in FOS most notably inulin which are indigestible but enhance the microbiome and gut health.

Low GI Score

Yacon's low GI score make it suitable for diabetics, and helps regulate blood glucose levels.

Product value

- Natural reformulation to reduce sugar
- Natural reformulations to replace artificial sweeteners
- Gut & Digestive Health
- Prebiotic claims
- Rich source of fibre
- NPD for diabetics market
- Low / Reduce sugar positioning

Why Beotanics' variety?

Grown Close to Market

BeotanicS Yacon crops are grown and processed in European locations, ensuring optimum bioactive yields and sustainable production with reduced carbon footprint.

Secure Supply Model

Beotanics work with customers on a contract basis to plan the growth of the required volumes of the varieties that are specific to our customers' needs.

Superior Ingredient Yield

Beotanics selected varieties of Yacon are superior in yields of FOS than other varieties on the market.

Did you know?

Yacon tubers can be red, orange, yellow, pink and purple and vary considerably in bioactive profile.



BEOTANICS

healthy plant-based ingredients

Rediscovering the value of plant based ingredients

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