

Low Glycemic Index (GI) Food Products

Product Concept → Formulation → Testing → Commercialisation



Foods that are tested in our facility carry this symbol

Customer Benefits

- Cost effective, market ready formulations
- Healthier choice symbol compliant
- SAC SINGLASS accredited glycemic index testing report / low GI tested logo
- Invitro GI testing
- Clinical nutrition research to further substantiate product claims
- Able to test the glycemic index (GI), insulinemic index of food products, mixed meals and food ingredients
- Conduct in vitro GI analysis as preliminary GI screening tool to save time and cost
- Conduct studies on glycemic response, insulinemic response, and other postprandial biomarkers
- Conduct acute meal response, nutrition intervention studies and CGM studies
- Gain a distinct marketing advantage

Technology Overview

Our low GI food products are formulated with readily available, cost-effective ingredients using product-specific food processing technology that helps to prevent spikes in blood sugar levels upon consumption.

With our expertise in culinary science and nutrition, we are able to formulate Healthier Choice Symbol (HCS) compliant low GI products with excellent sensory profile that are suitable for the health conscious consumers, as well as therapeutic variations suitable for people with obesity, diabetes, heart diseases, kidney failure etc.



Features & Specifications

Our low GI food formulations span across a range of the food categories namely:

Staples: noodles, ready-to-eat meals, breads

Snacks: pizzas, buns, cakes, cookies, cereal bars, Chinese Bao

Beverages: ready-to-drink cereal beverages, high protein beverages, sports drinks, meal-replacement beverages

Frozen desserts: low fat and regular ice creams, high protein ice creams, yoghurt ice creams and soymilk ice creams

Premixes: for noodles, cakes, cookies, waffles, ice cream, breads, buns

