

SAJO CPK

Company introduction



From **starches** to **specialty sweeteners** —
solving texture,
sugar reduction, stability & clean label.

SAJO CPK empowers innovation with a diverse portfolio and deep expertise.
Driving the health & nutrition trend with cutting-edge solutions.

Stay ahead of the market and exceed consumer expectations
with SAJO CPK's tailored high-performance product innovations!

CPK.SAJO.CO.KR

ABOUT US

For over 70 years, SAJO CPK has turned corn into functional ingredients — building the technical depth to solve texture, sugar reduction, stability, and clean-label challenges. Today we work alongside food manufacturers worldwide, developing custom solutions from first concept to full-scale production.



70+

YEARS OF EXPERTISE



2,000+

CLIENTS WORLDWIDE

12+

COUNTRIES SERVED

OUR STORY



View of the Bupyeong factory



View of the Icheon factory

1955

Foundation — roots in Korea's ingredient industry

1982-83

Icheon & Bupyeong factories commissioned

1999

Established as a specialized starch & sweetener company

2012

Expanded global operations & advanced technology

Today  SAJO CPK

A Global Ingredient Solutions Company

CORE PRODUCTS

SWEETENERS

Category	Product	DE	Rel. Sweetness sucrose = 100	Sugars %	Fructose %	Application	Characteristics
HFCS	High Fructose Corn Syrup F55	97-100	100	97-100	55-58	Beverages, Dairy, Confectionery, Bakery, Ice cream	Sugar substitute with sweetness intensity and profile similar to sugar

Category	Product	DE	Rel. Sweetness sucrose = 100	Sugars %	Maltose %	Application	Characteristics
Glucose Syrup	Low-Sugar Syrup	20-24	20-24	12-18	8-14	Confectionery, Bakery, Plant-based milk alternatives, Ice cream	A sweetener widely used across a broad range of foods
	Malt Syrup	40-44	30-35	53-58	50		
	High-Glucose Syrup (82 brix / 75 brix)	35-45	30-35	48-58	40		

Category	Product	DE	Rel. Sweetness sucrose = 100	Sugars %	Maltose %	Fructose %	IMO %	Application	Characteristics
Oligosac- charide	Isomalto-oligosac- charide (R1)	50-60	40-50	28-40	7-12	–	50	Dairy, Beverages, Confectionery, Bakery, Ice cream, Sauces	A prebiotic oligosaccharide with 45–50% the sweetness of sugar (dry-solid basis)
	OLIGOWELL® -GL5700 (GOS)	58-62	40-45	34-42	5-10	–	57	Infant formula, Baby food, Beverag- es, Dairy, Bakery	A zero-sugar solution with sugar-equivalent sweetness — cutting sugars and calories while reproducing the sweetness profile, with flexible application
	OLIGOWELL®- IP1520	28-32	25-28	20-25	15-20	–	15	Beverages, Dairy, Confectionery, Bakery, Sauces	A powder-type oligosaccharide that enhances food flavor
	OLIGOWELL®- IL950S	85-90	90-95	68-70	3-7	45-50	15	Beverages, Confectionery, Bakery, Dairy, Ice cream, Sauces, Dressings	A high-performance oligosaccharide with 95% the sweetness of sugar; usable on its own, it reduces sugars while maintaining sweetness quality
	OLIGOWELL®- IH200	25-30	25-30	16-20	14-20	–	14-17	Confectionery, Bakery, Sauces, Jam, Dairy, Ice cream	The lowest-sugar isomalto-oligosaccharide, ideal for sugar reduction
	OLIGOWELL®- S100	20-25	20-22	7-8	4-7	–	14	Beverages, Dairy products, Confectionery, Bakery, Sauces	The lowest sugar content among commercial IMOs — easy sweetness control and excellent body, ideal for zero-sugar products
	OLIGOWELL®- ML5800	15-20	18-20	0-0.5	0-0.5	–	0-1	Beverages, Sauces, Desserts, HMR, Processed Foods	Maltooligosaccharide-based food material with less than 0.5% sugar content, supporting zero-sugar claims

Category	Product	DE	Rel. Sweetness sucrose = 100	Sugars %	Maltose %	Fructose %	Application	Characteristics
Sweetener Blend	ESSENSWEET®- IG370	35-40	30-35	30-35	12-16	–	Ice cream, Dairy, Bakery	Providing thickening, sweetness adjustment, and sugar reduction benefits.
	ESSENSWEET®- CG440	40-50	30-35	46-50	45-50	–	Snacks, Snack bars	A sweetener that improves soft yet chewy texture, delivering both caramel and nougat mouthfeel
	ESSENSWEET®- CG620	62-68	45-50	70-75	35-40	–	Snack bars, Confectionery, Bakery, Ice cream	A glucose-syrup alternative with higher glucose content for improved softness and body
	ESSENSWEET®- DS500	80-90	120-130	85-90	14-18	39-45	Dairy, Beverages, Sauces	A sweetener that reduces sugar content and calories
	Glucora Coco	85-95	75-80	-	-	-	Bakery, Dairy, Beverage	A gentiobiose-based specialty sweetener that partially replaces cocoa powder

STARCHES

Category	Product	E Number	Application	Characteristics
Corn Starch	Corn Starch	Native starch	Confectionery, Bakery, Meat processing	On heating, granules absorb water and swell, thickening the mixture
Modified Starch	BATTERNOVA®-S	E1422	Frying / Batter	Improves crispy texture and binding strength in fried applications
	FIRMINOVA®	E1422	Sauce, Dressing	High acid / heat / shear resistance for stable viscosity
	FLONOVA®	E1404	Dusting, Frying	Low viscosity — dusting flour for noodles or thin batter coating

CERTIFICATION



SCIENCE-LED SOLUTIONS



•Custom Formulation & Co-development
Solutions built around your product, from concept to prototype



•Sensory & Functional Design
Tuning taste, texture, and performance to your target



•Application Development Lab
Prototyping and trials in a dedicated application lab



•Dedicated Technical Support
Hands-on guidance through scale-up and production

GET IN TOUCH



Scan to build your
Next solution

Leave your details — our technical team will reach out.