

MycoTechnology, Adorvia Partner to Advance Natural Sugar Reduction Solutions

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MycoTechnology, a science-based company known for turning fungal fermentation into breakthrough food ingredients, and Adorvia Biotechnology, a global stevia solutions provider, announced a collaboration to help food and beverage manufacturers create better-tasting, lower-sugar products. The partnership pairs MycoTechnology's newest innovation, Zukora Honey Truffle Sweet Protein, with Adorvia's proprietary Reb M stevia, giving formulators a new tool for natural sugar reduction and optimised, low-calorie and no-calorie sweetener blends with a cleaner, more sugar-like taste.

Zukora delivers smooth, clean sweetness without bitterness, metallic notes, or a lingering aftertaste. Adorvia's Reb M stevia offers a rapid sweet onset and strong sweetness intensity. Together, the two ingredients help product developers build sweetener systems that closely match sugar's taste quality and sweetness curve, while cutting calories and solving common formulation challenges brought on by high-intensity sweeteners.

Building on this product pairing, the companies have formalised a global commercial collaboration to help food and beverage companies develop better-tasting, reduced-sugar products — combining MycoTechnology's expertise in fungal fermentation and taste modulation with Adorvia's advanced stevia technology, formulation capabilities, and market reach.

Key elements of the collaboration include:

Combining scientific and applications expertise to optimise sweetener blends for food and beverage manufacturers.

Conducting joint go-to-market activities in North America under a signed collaboration agreement.

Appointing Adorvia Biotechnology as MycoTechnology's exclusive distributor in China for ClearIQ Natural Flavour, a multifunctional flavour modifier created through mushroom mycelial fermentation to help improve the taste of better-for-you foods and beverages.

"With the launch of Zukora Honey Truffle Sweet Protein, MycoTechnology is expanding the toolkit for natural, non-artificial sugar reduction," said Jordi Ferre, Chief Executive Officer of MycoTechnology. "Adorvia is an ideal partner to help accelerate this vision. By combining Zukora's clean sweetness profile with Adorvia's high-quality Reb M, we can deliver more sugar-like solutions to customers while expanding our reach from the United States to China and other global markets."