



Syrup

White, Yellow, Dark Yellow, Brown, Dark Brown and Black Syrup

Golden, Talous and Leipomo Sugar Syrup

Food Molasses

Organic Yellow and Dark Brown Syrup



Key characteristics

- Syrup is a highly concentrated (dry matter 80%) and partially inverted sugar solution which consists of sucrose, glucose and fructose. Available in a range of colours and flavours.
- "The non-sugar" (mineral salts and organic fibres), which originates from raw sugar, contributes to the colour and flavour.
- The darker the syrup, the richer it is in flavour and natural colour.
- All syrups are inverted to 60% of the dry matter with acid or enzymes.
- The ratio between the different sugars prevents crystallisation.
- The high percentage of dry matter improves shelf life.



Areas of application

- Mainly used in bakery products, e.g. plain bread, sweet bread, biscuits and gingerbread biscuits.
- Also used in confectionery, such as liquorice, fudge, toffee and caramels, in ice cream and dairy products and in desserts, marinades, sauces and dressings.

Product advantages in application

- Syrup binds water very well which helps to retain the moisture in bakery products.
- The syrup's colour and taste can be used to change the flavour profile.
- Syrup can partially replace dry sugar as a preservative in order to reduce the water activity.
- Food Molasses and dark syrup can be used in small quantities to change the flavour and colour.

Product advantages in production

- The combinations of different sugars and the mineral salts in dark syrups reduce the risk of crystallisation.
- Syrup has a positive impact on dough fermentation and proof.
- The high percentage of dry matter gives a longer shelf life and higher viscosity than pure sucrose solutions.

Storage recommendation

- Store at room temperature as lower temperatures may cause crystallisation. Prolonged shelf life at high temperatures may increase colour. Storage temperatures above 50°C should be avoided.
- Temperature fluctuations can result in condensation and reduce microbiological stability.
- The processing equipment must be made from acidproof material.

| Product facts | Sucrose, % | Fructose, % | Glucose, % | Colour, IU | Ash, %, max. | Viscosity, 20°C, cP, max. | Viscosity, 50°C, cP, max. | Density 20°C, kg/l |
|--------------------------|------------|-------------|------------|--------------|--------------|---------------------------|---------------------------|--------------------|
| White Syrup | 34 | 22 | 24 | <90 | 0.1 | 7 200 | 370 | 1.41 |
| Yellow Syrup | 34 | 21 | 23 | 1000–1500 | 1.6 | 7 500 | 380 | 1.41 |
| Dark Yellow Syrup | 36 | 20 | 21 | 4 000±500 | 2.5 | 7 500 | 380 | 1.41 |
| Brown Syrup | 35 | 20 | 21 | 9 500±1500 | 3.0 | 7 800 | 400 | 1.41 |
| Dark Brown Syrup | 32 | 19 | 20 | 40 000±5 000 | 4.8 | 8 800 | 480 | 1.41 |
| Black Syrup | 29 | 18 | 19 | 85 000±5 000 | 7.0 | 10 000 | 600 | 1.41 |
| Golden Syrup | 26 | 24 | 25 | 700–1500 | 0.2 | 2 400 | 170 | 1.39 |
| Talous Syrup | 29 | 23 | 24 | 10 000±2 000 | 0.8 | 10 800 | 450 | 1.41 |
| Leipomo Syrup | 31 | 21 | 20 | 32 500±7 500 | 2.6 | 8 500 | 380 | 1.41 |
| Food Molasses | 39 | 9 | 10 | >50 000 | 8.1 | 12 500 | 650 | 1.41 |
| Organic Yellow Syrup | 32 | 23 | 24 | 1000–1500 | 0.8 | 7 500 | 380 | 1.42 |
| Organic Dark Brown Syrup | 33 | 20 | 20 | 45 000±5 000 | 4.0 | 8 800 | 480 | 1.41 |

The values are approximate values if not otherwise specified.