Nordic Sugar
Member of Nordzucker Group

Syrup

White, Yellow, Brown, Dark Brown and Black Syrup
White, Yellow, Brown, Dark Brown and Black Bakery 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 wide 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.
- Bakery Syrups contain a larger quantity of beet sugar molasses than the other syrups.
- The ratio between the different sugars prevents crystallisation.
- The high precentage 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 development

Nordic Sugar continuously strives to improve the quality and application of products. Many customers contact us already at an early stage for assistance in the development and adaptation of sugar products. We also make customized products such as blends of sugar with other sweeteners and food ingredients.

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 acid-proof material.

Product facts	Sucrose, %	Fructose, %	Glucose, %	Colour, IU	Ash, %	Viscosity, 20°C, cP	Viscosity, 50°C, cP	Density 20°C, kg/l
White Syrup	34	22	24	70	0.1	7 200	370	1.41
White Bakery Syrup	33	23	24	150	0.2	7 200	370	1.41
Yellow Syrup	34	21	23	1 300	1.5	7 500	380	1.41
Yellow Bakery Syrup	33	20	22	4 000	2.5	7 500	380	1.41
Brown Syrup	32	22	23	9 500	2	7 800	400	1.41
Brown Bakery Syrup	30	21	23	20 000	4	7 800	400	1.41
Dark Brown Syrup	32	20	22	33 000	5	8 800	480	1.41
Dark Brown Bakery Syrup	29	19	20	45 000	6	8 800	480	1.41
Black Syrup	31	17	18	85 000	8	14 000	660	1.41
Black Bakery Syrup	27	19	19	80 000	8	11 000	570	1.41
Golden Syrup	26	24	25	850	0.1	2 400	170	1.39
Talous Syrup	29	22	22	11 000	1.0	10 800	450	1.41
Leipomo Syrup	28	21	20	33 000	2.7	8 500	380	1.41
Food Molasses	37	9	10	min 50 000	8.1	12 500	650	1.41
Organic Yellow Syrup	32	23	24	1 300	1.4	7 500	380	1.42
Organic Dark Brown Syrup	33	20	20	45 000	max 4	8 800	480	1.41

The values in the table are indicative.

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