



Dry Ingredient Blends

A range of tailor-made products including:

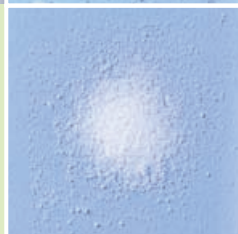
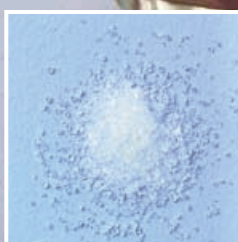
Sugar with Cinnamon

Sugar with HIS

Sugar with Salmiac

Sugar with Pectin

Sugar with Organic Acids



Key characteristics

- Dry sugar mixed with one or several ingredients produces easily manageable semi-finished products such as premixes.
- These ingredients may be flavours or colours, or may give the final product a specific chosen function.
- The products can be designed for specific needs by using sugar with different grain sizes, for instance icing sugar, screened granulated sugar or coarse grain sugar.
- The grain size is adapted to the other ingredients' particle size to avoid the risk of separation.
- Instant Sugar with an agglomerated and highly porous grain structure can be used as a carrier for colour, high intensive sweeteners etc.
- These products can be customised.



Areas of application

- The products can be used in dry mixtures for vending products, cake mixes, sweet sauces and custards, confectionery and jams.
- The products – for instance sugar with cinnamon – can be used in dry mixes for cake and pastry fillings.
- Sugar with HIS can be used for drinks, sweet sauces and custards etc.
- Sugar with pectin can be used for dry mixes containing berries for making jams, desserts or jellies.

Product advantages in application

- Customised ingredient blends give the end product consistent quality and reduce the number of raw materials in the production process.
- Sugar provides various functional properties, for instance bulk.
- Sugar with pectin and frozen berries in a single package is a new, easy way to make desserts by simply heating them up, for instance in the microwave.

Product development

Many food producers turn to Nordic Sugar in the early stages of product development. Nordic Sugar has unique expertise on the behaviour of sugar and sweetening in various processes and applications, and develops customised products with specialised features to meet individual needs. Our speciality sugars provide built-in functionality, such as a particular taste or sweetening profile, and ensure convenient production.

Product advantages in production

- A customised product with a unique recipe ensures consistent, guaranteed quality for each delivery.
- The products are easy to use because the dry ingredients are ready-mixed. Sugar with Cinnamon for bakery fillings and decorations is dustless.
- Use of dry ingredient blends makes production more efficient with less process steps and fewer ingredients to manage.
- A streamlined production process saves energy and time.