



# Flavoured Syrup

A range of tailor-made products including:

Malt Syrup

Honey Syrup

Caramel Syrup



## Key characteristics

- The syrups are highly concentrated (dry matter 75–80 %), partially inverted sugar solutions consisting of sucrose, glucose and fructose.
- To give the syrups different taste and aroma profiles, flavours can be added.
- Caramel Syrup is naturally flavoured by the production process.
- The syrups come in a wide spectrum of colours.
- The proportion of different sugars prevents crystallisation.
- A high percentage of dry matter improves shelf life.
- Flavoured Syrup can be customised.



## Areas of application

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- Flavoured syrups are used in many different foods:
  - Desserts
  - Ice cream and other dairy products
  - Sauces, dressings and marinades
  - Bakery products
  - Beer

## Product advantages in application

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- Flavoured syrup gives the end product a distinctive flavour profile.
- Syrup binds water very well, helping to retain moisture in bakery products.

## Product development

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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

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- The products are ready to use and easy to handle.

## Storage recommendation

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- Store at room temperature. Lower temperatures may cause crystallisation. Prolonged storage at high temperatures may increase colour and affect flavour.
- Temperature fluctuations may result in condensation and reduce microbiological stability.
- The processing equipment must be made of an acid-proof material.

Read more about syrup in the product information sheet on Syrup.