



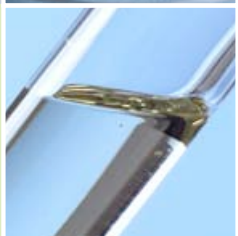
# Special Liquid Products

A range of tailor-made products including:

Sugar Solution with Citric acid and Sodium benzoate

Invert Sugar syrup with Acetic acid and Sodium benzoate

Liquid Invert with Glucose syrup



## Key characteristics

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- Liquid sugars (sucrose, fructose, glucose or glucose syrup) mixed with other ingredients.
- Organic acids, preservatives and glucose syrups are examples of ingredients that can be added.
- Products can be designed to provide the desired functionality.
- A multitude of product possibilities – helps you modify existing products or develop new ones.
- All Special Liquid Products are customised.



### Areas of application

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- The blends can be used for many different food applications.
- Liquid sugar with acetic acid can be used as a premix in the production of preserved vegetables, sauces and fish products.
- Liquid sugar with citric acid can be used for soft drinks and confectionery.

### Product advantages in application

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- A customised product ensures uniform quality of the end product.
- A product with specific functionality yields the desired end product.
- Liquid sugar with a specific content of preservatives ensures the correct level of preservatives in the end product.
- Blends with specified composition of sucrose, glucose, fructose and glucose syrup ensure the desired sweetness, taste profile and viscosity.
- In confectionery products, a specific ratio of invert sugar and glucose syrup can be obtained.

### 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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- A standardized product results in convenience, with fewer process steps and less ingredients to handle.
- A customised product with a unique recipe ensures consistent quality every time.
- You can avoid handling acids and dry components that may be difficult to dissolve, resulting in a better working environment.
- A sugar solution with preservatives has longer shelf life.
- Special Liquid Products are ready to use. Fewer mixing steps are required.
- Energy and time saving in production processes.