



Sweetener Blends

A range of tailor-made liquid and dry products including:

ISA (Invert Sugar, Sucrose, Aspartame)

ISAS (Invert Sugar, Sucrose, Aspartame, Saccharin)

ISAA (Invert Sugar, Sucrose, Aspartame, Acesulfame K)



Key characteristics

- Liquid and dry sugars (sucrose, fructose, glucose or glucose syrup) mixed with high intensity sweeteners.
- ISA, ISAS and ISAA are examples of liquid sweetener blends of partly inverted sucrose and high intensity sweeteners.
- The products are designed for low-energy applications.
- The products have a higher sweetening effect than sucrose.
- A multitude of product possibilities – helps you to modify existing products or develop new ones.
- Sweetener blends are customised products.



Areas of application

- Liquid sweetener blends are used in many food products and especially in soft drinks.
- Liquid sweetener blends are a good choice for production of fruit syrup, ice cream, confectionery, dairy and grocery products.
- Dry sweetener blends can be used in dry mixtures for desserts, soups and soft drinks.

Product advantages in application

- Provides good sweetness in energy-reduced products.
- The sucrose content improves the taste profile.

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

- The products are ready to use and easy to handle.
- Makes the production more convenient by reducing the number of process steps.
- Liquid products with different delivery temperatures and dry matters save energy and time in the production process.