

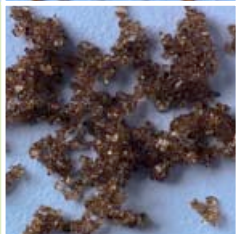
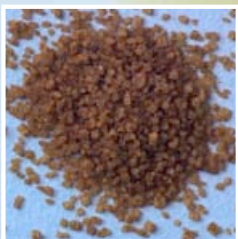


Nordic Sugar
Member of Nordzucker Group

Brown Sugar

Dry Brown Sugar

Soft Brown Sugar



Key characteristics

- Brown sugar with a rich aroma and flavour.
- Consists of sugar and cane sugar syrup.
- Available in a moist and a dry version.
- Dry Brown Sugar is free-flowing as maltodextrin has been added as anti-caking agent.
- Soft Brown Sugar is more aromatic than Dry Brown Sugar.



Areas of application

- Flavour and colour additive in baked goods, beverages, dressings, marinades, sauces, muesli, desserts, ice cream and vending machine products.
- Used in bakery products such as pastries, biscuits and cakes.
- Also used in confectionery such as fudge and liquorice.
- Used as filling in baked goods and confectionery (gives a crispy structure).

Product advantages in application

- Gives an aromatic, full-bodied flavour.
- Adds 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

- Soft Brown Sugar does not generate dust.
- Dry Brown Sugar is free-flowing, which makes it easy to handle and dose.
- Dry Brown Sugar does not harden during storage.
- Dry Brown Sugar can be used in dry-mixed end products without any risk of caking.

Storage recommendation

- Store Soft Brown Sugar in the sealed package at room temperature and 60-70 % relative humidity to avoid caking.
- Store Dry Brown Sugar at room temperature and 40-65 % relative humidity to avoid caking.

Product facts	Sugar, %	Moisture, %	Colour, IU	Mean grain size, mm	Anti-caking agent	Anti-caking agent, %	Density kg/l	SO ₂ , mg/kg	Microbiological values, max CFU/10 g		
									Total number	Yeasts	Moulds
Dry Brown Sugar	88	1.9	20 000	0.45 – 0.55	Maltodextrin	11	0.8	max 10	20 000	1 000	1 000
Soft Brown Sugar	95	1.8	10 500 – 14 000	0.50 – 0.60	–	–	0.8	max 10	500	50	50

The values in the table are indicative.