



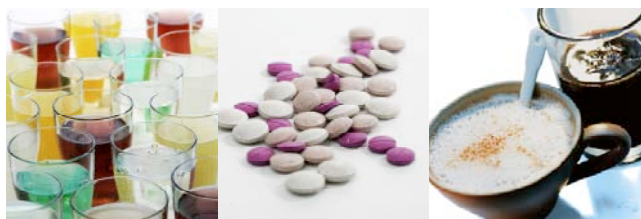
Instant Sugar



Key characteristics

- Pure sucrose which – through a special agglomeration process – has been made free-flowing and very quick-dissolving.
- Quick-dissolving in both hot and cold liquids.
- Can be used as a "carrier" of other dry ingredients, e.g. flavours or cocoa.
- Directly compressible.

Instant Sugar is made from finely ground sugar spray-dried onto water drops.
The very porous structure gives the product unique functional properties.



Areas of application

- Vending machine products and mixtures, e.g. dry mixtures for vending machines, sports and energy drinks.
- Tablet production, e.g. tablets in the confectionery industry.
- In dry mixtures with e.g. flavours.

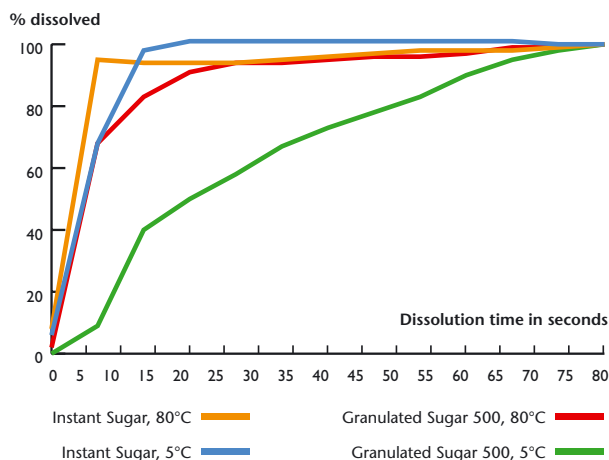
Product advantages in application

- Compressible.
- Binds other ingredients, e.g. flavours.
- Quick-dissolving in both hot and cold liquids.
- Reduces the risk of separation in dry mixes.

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.

Dissolution rate at various temperatures



Product advantages in production

- Compressible.
- Free-flowing.

Storage recommendation

- Store at a constant temperature of at least +10°C and 40-65 % relative humidity to avoid caking.
- Do not expose the product to rapid changes in temperature and relative humidity.
- Do not store with strongly smelling products.
- Do not stack pallets.



Instant Sugar particle enlarged 600 times. The picture shows the porosity of the particle.

Product facts	Sugar, %	Moisture, %	Colour, IU	Grain size, limit value for coarse grain	Grain size, limit value for fine grain	Density, kg/l
Instant Sugar	99.8	0.05	28	particles > 0.50 mm max 5 %	particles < 0.10 mm max 12 %	0.4-0.5

The values in the table are indicative.

