

Renewed syrup assortment





2019

Arlöv

Renewed syrup assortment

To ensure a long-term sustainable structure in the Nordic sugar industry, Nordzucker now consolidates the production in Sweden, to one site at Örtofta. This means investments and construction of new facilities, since most of the activities at the present refinery in Arlöv will move to Örtofta. And the production of syrup is moving along.

In connection to this, the assortment of different syrups is renewed and the products will change into new versions with somewhat modified formulations and in some cases new names. Article numbers and packaging remain, specifications are updated. The syrups keep the same stable high quality as before and natural replacements are available for those few products that are discontinued. The transition is done during 2020.

2020



Örtofta

Colour match

Old assortment		New assortment
White Syrup <70	→	White Syrup <90
White Bakery Syrup <150	→	
Yellow Syrup 1000–1500	→	Yellow Syrup 1000–1500
Yellow Bakery Syrup 3500–4500	→	Dark Yellow Syrup 3500–4500
Brown Syrup 8000–11000	→	Brown Syrup 8000–11000
Brown Bakery Syrup 17000–23000	→	
Dark Brown Syrup 27000–38000	→	Dark Brown Syrup 35000–45000
Dark Brown Bakery Syrup 40000–50000	→	
Black Syrup 80000–90000	→	Black Syrup 80000–90000
Black Bakery Syrup 75000–85000	→	
		Product name
		Colour values (IU)

The syrup assortment



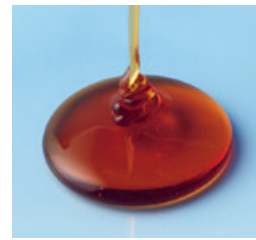
WHITE SYRUP

TASTE: Neutral sweet taste
 COLOUR: White
 USAGE: Pastry, bread, creams, dressings, cereals, confectionery



YELLOW SYRUP

TASTE: Mild taste of caramel and a trace of salt
 COLOUR: Yellow
 USAGE: Bread, pastry, cereals, sauces



DARK YELLOW SYRUP

TASTE: Taste of caramel and a trace of salt
 COLOUR: Dark yellow
 USAGE: Bread, pastry, cereals, sauces



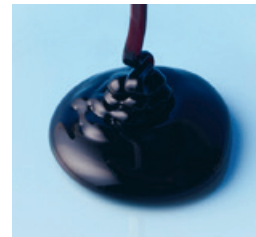
BROWN SYRUP

TASTE: Mild taste of liquorice and caramel
 COLOUR: Light brown
 USAGE: Bread, sauces, dressings, beer



DARK BROWN SYRUP

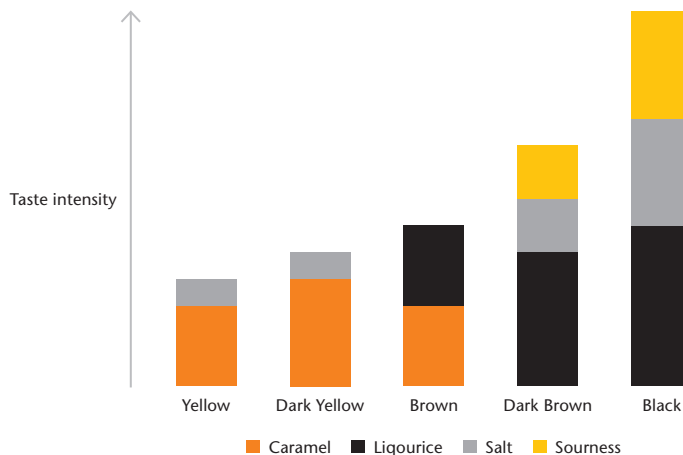
TASTE: Distinct taste of liquorice with notes of salt and sourness
 COLOUR: Dark brown.
 USAGE: Dark bread, sauces, dressings, beer



BLACK SYRUP

TASTE: Strong taste of liquorice and a taste of salt and sourness
 COLOUR: Very dark
 USAGE: Rye bread, sauces, dressings, confectionery

Taste profiles



Nordzucker

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