

SUGAR TYPES



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Amorphous Refined Sugar

This type of sugar has very fine and irregular particle size and excellent whiteness is extremely hygroscopic , meaning it can absorb enough water. It is used mainly for domestic consumption .

Liquid Sucrose

Clear , limp product, free of odor and flavor , has a concentration of 65 % to 68 % solids. It is obtained by refining crystal sugar dissolved with dechlorinated water after specific treatments , generates a special product for processes requiring high purity .

Liquid Invert Sugar

Clear and free from turbidity , odor and flavor syrup. This type of process is obtained by controlled acid hydrolysis of sucrose solution , which results in a mixture of sucrose, glucose and fructose.

Organic Crystal Sugar

Its main feature not receive chemical additives throughout the production chain , from planting to packaging . This bypasses the sugar refining process and is used in health food , or as a sweetener.

Demerara sugar

Obtained by a process of natural clarification from the broth of cane sugar, the type of sugar present regular crystals , which makes it special for food processing applications requiring flavors , colors and textures characteristics .

Crystal Sugar VHP

To the foreign market , its gross composition allows customers to transform it into different types of sugar for consumption.