

Organic rice sweetener

crystalline

Crystalline rice sweetener is the low-allergy alternative to table sugar. During the gentle thickening of rice syrup, fine sugar crystals are formed that have a delicate buttery honey taste. The mild sweetening power of crystalline rice sweetener is 80% compared to household sugar. It is particularly well tolerated and at the same time versatile in use, such as sweetening all cold and hot drinks.

Tip: The mild sweetness is particularly fine powder and easily soluble - ideal also for baking.

- -- vegan
- -- naturally gluten-free
- -- naturally fructose-free

Ingredients --- rice syrup, dried * 100 %.

* from organic farming

Average nutritional values	per 100 g
Calorific value	1.633 kJ/ 390 kcal
Fat	<0,5 g
-of which saturated fatty acids	<0,1 g

Carbohydrates	98 g
-of which sugar	41 g
-of which glucose	6 g
-of which fructose	<0,2 g
-of which maltose	34 g
Protein ¹⁾	<0,5 g
Dietary fiber	0,5 g
Salt ²⁾	<0,01 g

1) Gluten < 20mg/kg

2) Calculated from naturally occurring sodium.

The nutritional information is based on average analytical values, which are subject to natural fluctuations. The data is provided for information purposes only, in particular which mono- and disaccharides are contained in the food.



Sensory & Quality Parameters

Consistency: Crystalline powder

Color: White

Taste: Sweet, light butter and honey notes

Odor: Sweetish

Allergens --- none

Best before date --- 18 months

We will gladly provide you with further quality parameters upon request in our extensive product specifications.

Enthaltene Rohstoffe

- Rice

Empfohlene Gebindegrößen

- Blank tin 250 g high
- Blank tin 500 g wide