



FUNCTION THAT IS OH-SO-SWEET

Rice syrup is a functional source of carbohydrates. Beyond sweetening, it performs as a binder, stabilizer, flavor carrier, humectant, and preservative in a variety of applications from bakery to confectionery to frozen desserts and beyond.

SENSORY APPEAL

Lower dextrose equivalency (DE) syrups are thicker, less sweet, and provide stronger binding; while higher DE syrups are less viscous, with greater sweetening power. Brown rice syrup is commonly used in bars and cereals for a caramelized, fresh-from-the oven appearance, while clarified rice syrup allows the natural colors in your beverage or confection to shine through.

CLEAN LABEL APPROVED

As consumers become more mindful of sweetener sources in their food and beverage products, organic rice syrup is familiar and easy to understand — making it suitable for clean label formulations.

FARMER'S FRIEND

Our rice syrups are produced from organic and non-GMO rice. Even sweeter, the production of these syrups positively impacts rice growers through the Kisan Dost (Farmer's Friend) program providing direct purchase of paddy. Ask us for more information.

PRODUCTS

- Organic Brown Rice Syrup DE 28, 42, 45, 60
- Organic Clarified Rice Syrup DE 28, 42, 45, 60

Additional DE's are available for volume orders. Conventional non-GMO (non-organic) rice syrups are also available. Contact us for information.

Organic Rice Syrup



PACKAGING

CARBOY 66.14 lb (30 kg) virgin plastic, 24 per pallet*
 DRUM 661.39 lb (300 kg) virgin plastic, 4 per pallet
 TOTE 3007.11 lb (1364 kg) plastic-lined cardboard

*Conventional non-GMO syrups not currently available in carboys.

KEY BENEFITS

- Certified organic, non-GMO and kosher
- Gluten-free
- Sweet taste and neutral flavor
- Adds function in numerous applications
- Kisan Dost farmer impact program

PHYSICAL PROPERTIES

ASPECT Liquid
 AROMA Odorless
 COLOR Colorless to yellow (clarified); amber (brown)
 FLAVOR Sweet, light buttery with honey note



APPLICATION	EXAMPLES	FUNCTION
BAKERY	Breads; cookies; muffins	Controls water activity; adds body; improves shelf stability; partial egg white replacement; yeast fermentation; improves freeze/thaw stability
BARs & CEREALS	Snack bars; energy bites; granola cereal	Binder; humectant; cereal cluster formation; low-mid sweetness; chewy texture; balanced energy
BEVERAGES	Sparkling soda; sports drinks; cocktail mixes	Improves body and mouthfeel; low-mid sweetness; stabilizes liquid solution
CONFECTIONERY	Lollipops; licorice; caramels; chocolate; gum; mints	Adds body and structure; texturizer; controls water activity; controls sugar migration; low-mid sweetness; adds gloss
DRESSINGS & SAUCES	Salad dressings; marinades; dips; sandwich spreads	Improves body and mouthfeel; low-mid sweetness; color development; improves shelf stability
FROZEN DESSERTS	Ice cream; gelatos; novelty dessert bars	Adds creaminess; improves spoonability; controls and inhibits formation of ice crystals; improves freeze/thaw stability; low-mid sweetness
FRUIT PREPS & PRESERVES	Jams; jellies; table syrups; fruit preparations	Adds body and structure; reduces setup time; inhibits syneresis; adds gloss; improves shelf life; low-mid sweetness
SNACKS	Chips; crackers; fruit snacks; popcorn; snack mixes	Binder; flavor carrier; low-mid sweetness
NUTRA & PHARMA	Gummy vitamins; lozenges; cough syrups	Creates softness and chewiness in gummy vitamins; low-tack coating in hard lozenges; improves viscosity of liquid suspensions

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