



## 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

CIRANDA, INC. | 708 2ND STREET | HUDSON, WI 54016 USA  
888-329-3577 (TOLL FREE) | 715-386-1737 (TEL)  
SALES@CIRANDA.COM | WWW.CIRANDA.COM

