SUGAR

For more information: Please call
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What is Sugar?

- Sugar is found in the tissues of most plants, but sufficient quantities for commercial extraction are only found in sugar cane and sugar beet.

Sugar Cane – species of giant grasses in the genus " saccharum", cultivated in tropical climates

Sugar Beet – a cultivated variety of "beta vulgaris", grown as a root crop in more moderate climates

#1633 Sugar Coarse
#1630 Sugar Fine
#1660 Sugar Yellow
#1675 Sugar Organic Cane
#1645 Sugar Turbinado

#1620 Dextrose #1623 Dextrose Cultured
#1640 Fructose
#1651 Honey Powder #4005 Honey Flavour Powder
#4009 Maple Flavour

Simple Sugars are:

- ❖ Monosaccharides
  - ✓ Glucose (dextrose)
  - ✓ Fructose
  - ✓ Galactose

Table Sugar = Sucrose (disaccharide) =

- made of molecules of glucose and fructose and other disaccharides included maltose and lactose.

Sucrose is found in the stems of sugarcane and roots of sugar beets. Sucrose also occurs naturally in other fruits and some roots such as carrots.

Fructose (Fruit Sugar) occurs naturally in fruits, some root vegetables, cane sugar and honey. It's the sweetness naturally occurring sugar.

Glucose (Dextrose or grape sugar) is natural occurring in fruits and plant juices, and is the primary product of photosynthesis. Most ingested carbohydrates are converted into glucose during digestion.

Dextrose can be manufactured from starch (corn) by the addition of enzymes or in the presence of acids.

Honey is composed of fructose (38%) and glucose (31%)

Maple Syrup is the sap from the maple tree is 1-4% sucrose. Once boiled and reduced, the resulting maple syrup is a 60% sucrose with small amounts of fructose and glucose.

What is Sweetness:

- ❖ Most common measure of sweetness is comparative number relative to the sweetness of sucrose (table sugar)

Relative Sweetness Scale – Sucrose	= 100
Sucrose	100
Fructose	150-170
Glucose (dextrose)	70-80
Maltose	30-50
Lactose	20
Maple Syrup	60
Honey	97
High Fructose Corn Syrup	120-160