

Reduced Sugar Syrups



CIRANDA

Ingredients That Inspire Change.

A Cleaner Way To A Sweet New World

Satisfy the demand for better labels without sacrificing sweetness. Our new line of organic and non-GMO reduced sugar syrups can be used as a single syrup replacement for traditional syrups, or combined to create the perfect sweetener solution for your application.

With a foundation in functional carbohydrates, the team at CIRANDA has the expertise and partnerships to connect customers to quality ingredient solutions.



Agave Syrup AL40

40% less sugar and 40% fewer calories than our standard organic agave syrup.*

Label Declarations

- Organic Agave Syrup
- Organic Agave Inulin Syrup



Agave Syrup IN10

9% less sugar and 8% fewer calories than our standard agave syrup with 10% of solids as inulin fiber.*

Label Declarations

- Organic Agave Syrup
- Organic Agave Allulose Syrup



Tapioca Syrup RS18

38% less sugar than our DE40 tapioca syrup with superior binding and film-forming properties.

Label Declaration

- Tapioca Syrup



Innovative Sugar Solutions For A Variety Of Applications

- Gummy supplements
- Frozen desserts
- Beverages
- Baked goods
- Snack bars
- Cookies
- Sweet spreads
- Confections
- Prepared meals



*See table on back of sheet for sugar and calorie reduction measurements per 100g of product.

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How CIRANDA reduced sugar syrups can make a difference in your application

	Agave Syrup			Tapioca Syrup	
	NEW! Organic Agave Syrup AL40 (Allulose)	NEW! Organic Agave Syrup IN10 (Inulin)	Organic Agave Syrup (Standard)	NEW! Non-GMO Tapioca Syrup RS18	Non-GMO Tapioca Syrup DE40 (Standard)
Certifications	Organic, Non-GMO, Kosher	Organic, Non-GMO, Kosher	Organic, Non-GMO, Kosher	Non-GMO, Kosher	Non-GMO, Kosher
Packaging	Carboy, Drum, Tote	Carboy, Drum, Tote	Carboy, Drum, Tote	Carboy, Drum, Tote	Carboy, Drum, Tote
Shelf Life	18 months	18 months	36 months	18 months	24 months
Key Nutritional Properties	Compared to our standard agave syrup: 40% less sugar and 40% fewer calories with similar carbohydrates; 40% of solids are converted from fructose to allulose through enzymatic processing	Compared to our standard agave syrup: 9% less sugar and 8% fewer calories with similar carbohydrates; 10% of solids are retained as prebiotic inulin fiber during enzymatic processing	More sugar and more calories than our AL40 and IN10 agave syrup solutions	Compared to our standard tapioca syrup DE40: 38% fewer sugars with similar calories and carbohydrates	More sugar than our RS18 tapioca syrup solution
Calories	187 kcal	285 kcal	310 kcal	320 kcal	312 kcal
Carbohydrates	73g	75g	77.6g	80g	78g
Sugars	44g	67.5g	74g	18g	29g
Dietary Fiber	0g	7.5g	0g	0g	0g
Perceived Sweetness	10-20% lower than our standard agave syrup	5-10% lower than our standard agave syrup	—	Similar to tapioca syrup DE40 with a slightly malty flavor	—
Binding	Low	Low	Low	Medium	Medium
Film Forming	None	None	None	High	Slight
pH	3-6	4-6	4-6	4-5.5	5.5-7.5
Brix	71-75	73-76	74-76	79-82	78-80
Key Applications	Frozen desserts, beverages, bakery, high boil confections	Functional bakery and snack foods, frozen desserts	Bakery, beverages, frozen desserts, sauces	Snack bars, confections, gummy supplements, frozen desserts, sweet spreads	Snack bars, confections, gummy supplements, frozen desserts, sweet spreads
Development Tips	Lower solids content than standard agave syrup; build solids with gums or starches	Similar functionality and solids content to standard agave syrup; use as a 1:1 replacement	—	Single syrup replacement in bars and granola which are currently using multiple syrups for sweetening and binding	—



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