

# Organic Agave Syrup



## Function That Is Oh-So-Sweet

Sometimes called “Agave Nectar,” organic agave syrup is produced from the sweet juice of the piña, or heart, of the agave plant.



Ingredients That Inspire Change.

### Products

Organic Blue  
Agave Syrup

Agave syrup has the highest sweetening power when compared to tapioca, rice, or corn syrup, and delivers instant sweetness which dissipates quickly. This combination of sweetness and quick dissipation, along with gluten-free, organic and natural product claims, make agave syrup a trending ingredient for use in beverage, cereal and dessert applications.\*

### Sensory Appeal

Combining agave syrup with glucose syrups like rice or tapioca can provide a balance of sweetness and functionality while giving greater control over shelf life, mouthfeel, sweetness and texture than any syrup can provide on its own.

### Agave Crop

Agave grows in the arid regions of Mexico and requires no irrigation or fertilizer to thrive. Agave has been a staple for indigenous peoples in Mexico for centuries due to its resilience in poor soil and widespread availability, setting it apart from other crops. Farmers hand cut the piñas off the plant after a minimum of 6 years. The plant stores its energy as inulin, rather than starch.

\* Innova Market Insights (2024, February),  
Agave Syrup Ingredient Genius Insights

# Key Benefits

- Certified organic, non-GMO and kosher
- Gluten-free
- Sweet taste and neutral flavor
- Functional sweetening in many applications
- Vegan



Application	Examples	Function
Bakery & Bars	Muffins; bars; breads	Humectant; browning; sweetener; chewiness; yeast fermentation
Beverages	Sparkling soda; sports drinks; cocktail mixes	Sweetener; shelf life extension; flavor
Confectionery	Lollipops; licorice; caramels; chocolate	Browning; sweetener; binding slight; crystal control
Dairy & Non-Dairy	Meats; cheeses; dairy products	Yeast fermentation; flavor
Desserts & Ice Cream	Puddings; instant; gelatos; novelty dessert bars	Freeze thaw stability; sweetener
Dressings & Sauces	Salad dressings; marinades; dips; salsas; spreads	Browning; sweetener
Fruit Preps & Preserves	Jams; jellies; table syrups	Water activity modifier; sweetener
Icings & Frostings	Frosting; cake icing	Browning; sweetener; flavor; shelf life extension
Infant & Toddler	Extruded puffs; biscuits; bars; crackers	Flavor; binding; energy – balanced
Nutra & Pharma	Gummy vitamins; lozenges; cough syrups	Binding; humectant; flavor; sweetness
Snacks	Fruit snacks; popcorn; snack mixes	Humectant; browning; sweetener; chewiness; flavor; water activity control

Physical Properties		Packaging	
Aspect	Golden, slightly viscous liquid	Carboy	55.11 lb (25 kg) net plastic carboy
Aroma	Mild, sweet	Drum	628.31 lb (285 kg) net plastic drums
Color	Light amber	Tote	2976.19 lb (1350 kg) net hard plastic tote or cardboard tote with plastic liner
Flavor	Sweet, neutral		



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