

SWEETENER

The brand behind your brand



DR. SUWELACK

SWEETENER



Sweet treats without sugar and with far fewer calories: With this promise you will convince many health- and figure-conscious customers.

Dr. Suwelack sweeteners are easy to process and to portion. Therfore they are ideal for all sweet product ideas: hot and cold drinks, bakery products, yoghurt or desserts.

As well as established sweetener concepts, our sweetener product line includes innovative, plant-based sweeteners such as Stevia.



The trend is sugar-free Sweets with virtually no calories

Applications

- + Hot and cold beverages, e.g. coffee or tea
- + Cooking and baking
- + Yogurt and desserts
- + Fruit salads

Indulgence for the calorie-conscious

You can use our sweeteners to create a multitude of products for the evergrowing group of consumers that like sweet foods but wish to avoid sugar and its negative effects. This lets you satisfy a trend with a high potential for sales.

Dr. Suwelack Sweeteners save you many unnecessary calories and yet, they guarantee full flavor. They match sugar's sweetness and dosage and are well granulated and easily portionable.

Premium quality

Like all Dr. Suwelack products, our sweeteners are also subject to strict quality checks. The company has been DIN ISO 9001 certified since 1995 and operates according to HACCP requirements.

Sweetener – Your benefits

- + Same dosage as sugar
- + Good solubility
- + Homogeneous agglomerated particles
- + Constant bulk density
- + Pleasantly sweet taste without the calories of sugar
- + Certified premium quality







Standard SWEETENER assortment

Stevia

+ Ingredients: Maltodextrin,
 Steviol-glycoside
 (Rebaudioside A 97%)

Aspartame

+ Ingredients: Maltodextrin, Aspartame

Sucralose

+ Ingredients: Maltodextrin, Sucralose

SWEETENER packaging

Big bag 110 kg | 140 kg on a industrial-pallet



The sweet offering Product line and packaging solutions

Standard and more

In addition to established sweetener concepts, our standard product line also includes innovative plant-based sweeteners such as Stevia. However, we will be more than happy to assist you in implementing your personal wishes when it comes to sweeteners.

Sweetener features at a glance

- + Taste: sweet, characteristic
- + Odour: neutral, characteristic
- + Colour: white
- + Consistency: free flowing powder of agglomerated granules
- + Shelf life: At least 12 months in closed original packaging if stored in cool, dry and lightprotected conditions.







Sweetener in detail

Analytical values at a glance

Analytical standards			Nutritional Value: approx./100 g	
	Parameters	Value(s)		
Sweetener with Stevia (Rebaudioside A) Ingredients: Maltodextrin, Rebaudioside A (extract of Stevia Rebaudiana)	Rebaudioside A Residual moisture Tapped density	2.0 - 2.4% max. 6.0% 70 - 90 g/l	Energy: Protein: Carbohydrates: Fat:	1577 kJ 371 kcal 0 g 92.8 g 0 g
Sweetener with aspartame Ingredients: Maltodextrin, Aspartame	Aspartame Residual moisture Tapped density	2.7- 3.3% max. 6.0% 70 - 90 g/l	Energy: Protein: Carbohydrates: Fat:	1615 kJ 380 kcal 3 g 92.0 g 0 g
Sweetener with Sucralose Ingredients: Maltodextrin, Sucralose	Sucralose Residual moisture Tapped density	0.92 - 1.08% max. 6.0% 90 - 110 g/l	Energy: Protein: Carbohydrates: Fat:	1600 kJ 376 kcal 0 g 94.0 g 0 g

All Dr. Suwelack Sweeteners correspond to the EU food legislation and the German "Lebensmittel- und Futtermittelgesetzbuch" (LFGB) [German code on food and animal feed].

Peculiarities:

Do not put weight on the product, as this will damage the structure. Avoid repacking and stacking the pallets.

SWEETENER

HOW LIGHT CAN SWEET BE?

Please contact our SWEETENER specialists.

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