

Syrups Portfolio

Corn Syrup

Properties: Viscous, odorless, colorless liquid. Denser than

water. (Or powder form)

Purpose: Sweetener, thickening agent

Where Used: Baked goods, candies, frostings, jams, jellies, cookies, rice crispies, caramel snack mixes, fudges, cakes,

biscuits

Rice Syrup

Properties: Brown or clarified (clear) liquid

Purpose: Sweetener, binding agent, stabilizer, thickening

agent

Where Used: Bakery, bars, cereals, beverages, confectionaries, dairy products, dressings, sauces, frozen meals, frozen desserts, fruit preservatives, icings, frostings, margarine, spreads, meat and meat substitutes, prepared meals, snacks,

soups

Tapioca Syrup

Properties: Translucent, viscous liquid

Purpose: Sweetener, binding agent, stabilizer, thickening

agent

Where Used: Bakery, bars, cereals, beverages, confectionaries, dairy products, dressings, sauces, frozen meals, frozen desserts, fruit preservatives, icings, frostings, margarine, spreads, meat and meat substitutes, prepared meals, snacks,

soups