

## Caramelized Sugar for Flavor, Sweetness and Color

Consumers have hit label-information overload. Therefore, simplifying ingredient statements is the order of the day.


Sethness Products Company offers a line of Caramelized Sugar Syrups that provides flavor, sweetness and color in one ingredient—but one that can simply be listed as “sugar” on the label. In certain applications, this can eliminate any listing of “color” from the ingredient statement. “Sethness Caramelized Sugar Syrups are produced from sugar in what is essentially a heating process,” says Terry Geerts, applications chemist. “They do not undergo chemical modification, making them well-suited for ‘natural’ products.”

The line offers ingredients that provide a range of flavors, from sweet to burnt notes, and often accent other flavors in the food or beverage. CS1 is sweet and offers slightly burnt, lightly caramelized flavors and some maple notes. CS5 and CS30 are also sweet, but offer a more-bitter, burnt-sugar flavor. “The CS1 is a great additive to coffee,” says David Tuescher, technical director. “It’s not just a sweetener—it’s got a little bit of a toasty note.”

Adds Geerts: “CS1 adds a substantial amount of sweetness to an application. It’s commonly used in the baking

industry, because it not only adds sweetness, it aids in color development during baking.” It also adds a rich, caramelized flavor to applications.

CS30 is darker than CS5 by roughly a factor of six, and the color of the CS1 is about one-fiftieth the color strength of CS5. “CS1 has very little color,” notes Tuescher. “It’s straw-colored—it’s very light.” All of the Caramelized Sugar Syrup colors are lighter in intensity than Sethness caramel colors. The line, he notes, is used “a little for color, and a lot for taste.”

The syrups are soluble in high-alcohol solutions, making them a great choice for spirits and liqueurs. They also display color stability in high-sodium applications, such as soy sauce. Other suggested applications include beverages, baked goods, ham glazes, meats, confectionery products and flavoring extracts. 

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