



LOW SUGAR SYRUPS

(LSR40, LSR60)

Low Sugar Syrup serves as a direct replacement for traditional glucose syrup, resulting in little to no change in terms of product application and performance.

Shafi Low Sugar Syrup range offers:

- Non-GMO rice and tapioca variants
- Gluten free
- No trans-fat
- Improves mouthfeel and overall texture
- Reduced hygroscopicity
- Low Maillard reactivity
- Similar functionality and processability as glucose syrups
- Clean, sweet taste that is about one-third as sweet as sucrose
- Labelled as glucose syrup, rice syrup or tapioca syrup
- Caloric and carbohydrate load equals traditional glucose syrup




SHAFI GLUCO CHEM
Your Specialist in Cereal Derivatives (Pvt) Ltd.

WHAT IF SIDE-BY-SIDE PRODUCT COMPARISONS COULD SWEETEN YOUR PRODUCT'S APPEAL?

Shafi Gluco Chem introduces the new, Shafi Low Sugar Syrup, part of the new Syrup Plus range. The syrup produced through a hydrolysis of rice or tapioca, results in a buttery and honey flavored, light-ambered syrup, having low viscosity and one that draws its nutritive values from carbohydrates.

See the nutritional comparison of the traditional Shafi Rice Syrup 40 & 60 DE and the Low Sugar Syrup 40 & 60

 NUTRITIONAL COMPARISON 'TRADITIONAL RICE SYRUP' VS 'LOW SUGAR SYRUP'					
		TRADITIONAL 40DE SYRUP	LOW SUGAR SYRUP (LSR40)	TRADITIONAL 60DE SYRUP	LOW SUGAR SYRUP (LSR60)
NUTRIENT	UNIT	PER 100GM SERVING		PER 100GM SERVING	
Total Calories	KCal	316	316	316	316
Total Carbohydrates	g	79	79	79	79
Sugar	g	29	24.9	55	38.2
Other Carbohydrates	g	50	54.1	24	40.8
Total Fats	g	<0.1	<0.1	<0.1	<0.1
Protein	g	<0.1	<0.1	<0.1	<0.1

Low Sugar Syrup is used in various industries including the baking and confectionary, beverages and breweries, dairy and frozen goods, preservatives, pharmaceutical etc.

YOUR SUGAR-REDUCTION FUTURE JUST GOT A WHOLE LOT CLEARER!