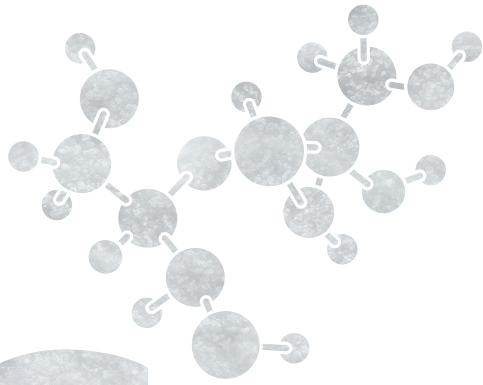




Committed to sweetness – since 1988

H
FG



OUR PASSION IS SWEETNESS

Hamburg Fructose GmbH International has been one of the major distributors of crystalline fructose on the European market for more than 30 years.

This core business has been augmented by complementary products such as Polyols, Sweeteners and Intense Sweeteners to round up the portfolio and serve the needs of different customers.

Located in Hamburg with own warehouse capacities, Hamburg Fructose secures permanent and immediate product supply, logistical know-how and excellent quality through accredited manufacturers only.

In many plants for the production of food, feed and pharmaceutical products you will find the high-quality raw materials of Hamburg Fructose.



HFG WORLDWIDE

Our head office is located in close vicinity to the metropole of trading, the Hanseatic City of Hamburg. From here we control our international deliveries and can always provide you with the best services. We have set up our representative office in Shanghai especially for the Asian market.

In any case, we guarantee you qualified employees and decades of a profound experience.

SALES NETWORK IN ...

- 📍 EU – 28
- 📍 Norway
- 📍 Switzerland
- 📍 Turkey
- 📍 Belarus
- 📍 Russia
- 📍 Ukraine
- 📍 Malaysia
- 📍 Middle East
- 📍 USA
- 📍 South America
- 📍 North America
- 📍 Africa (North & South)



OUR SERVICES FOR YOUR SUCCESS

EXPERIENCE, QUALITY & CONTINUITY

- Established market presence
- Consistent quality awareness
- Market surveillance and product procurement/purchasing
- Technical product support
- Qualified and highly motivated employees
- HFG branded packaging

LOGISTICS

- Effective logistic solutions for every place in the world. Thanks to our excellent logistics network, we offer you the most economical way to receive your goods.
- Customs clearance

WAREHOUSING

- Short notice product availability from our own warehouses in Hamburg
- Warehouse capacities all over EU

DOCUMENTATION

- Professional documentation of all necessary transport documents, product & quality certificates as well as documents for customs clearance and delivery

FOOD SAFETY

- Supply of high-quality food ingredients only from accredited manufacturers.
- IFS-certified quality controls
- Organic certified products



We offer you comprehensive know-how in international markets. We also guarantee our reliable complete services: From import, storage, and packaging to delivery. Our success is based on our long-standing relationships with our suppliers. With over 30 years of experience, we have excellent market knowledge. Another pillar of our success is our high-quality product portfolio. Take advantage of our services and let us provide you with the best solution.



POLYOLS

Polyols (also known as sugar alcohols) are a group of reduced-calorie sweeteners. These sweeteners are neither sugars nor alcohols. Instead they are a group of low-digestible carbohydrates used as sugar replacers and providing some unique qualities to reduced-calorie products. However, they are also, in general, less sweet (70 – 100%), and can be combined with high-intensity sweeteners. Polyols are also added to chewing gums because they are not broken down by bacteria in the mouth or metabolized to acids, and thus do not contribute to tooth decay. Erythritol, Isomaltitol, Maltitol, Sorbitol, and Xylitol are common sugar alcohols.



Erythritol

Isomaltitol

Lactitol

Maltitol Powder

Maltitol Syrup 50 % / 70 %

Mannitol

Sorbitol Powder

Sorbitol Syrup 70%

Xylitol



Usually of crystalline structure, very similar like that of sugar – Polyols are organic compounds containing multiple hydroxyl groups.

POLYOL BLENDS

Our special Polyol Blends are an own class of sugar replacements. The mixes mostly are 1:1 as sweet as sugar but either calorie-free or at least calorie-reduced. Like Polyols, our Polyol Blends are natural sugar replacements and ideally suited to substitute the commonly used sugar. The eating does not contribute to tooth decay and moreover the Polyols and also the Polyol Blends are a group of low-carb sugar replacements, which are particularly important for nutrition-conscious people.



Erythritol Stevia Blend

Erythritol Sucralose Blend

Erythritol Caramell Blend

Erythritol Monk Fruit Blend

Erythritol Xylitol Blend

Various granulations are making the difference. Our Erythritol "icing-sugar" is pulverized, while our regular Erythritol has the crystalline structure of sugar.



SWEETENERS

Sweeteners are substances added to food to give it the basic taste of sweetness. Commonly it refers to natural sugar substitutes, like Fructose, Glucose, Sucrose, Syrups. For all our natural sweeteners we refrain from adding any artificial sweeteners (i.e. Aspartame etc.).



Allulose
Coconut Sugar
Corn Syrup
Dextrose
D-Arabinose
D-Tagatose
D-Trehalose
D-Xylose
Fructose, crystalline
Isomaltulose
Lactose
Maltodextrin
Mannose
Rice Syrup
Saccharose
Tapioca Syrup
Thaumatin

Natural sweeteners are forming a substantial part as a nutrition-conscious alternative versus traditional sugar, but are not calorie-free or calorie-reduced, like i.e. Polyols.



FIBRES | PREBIOTICS

Dietary prebiotics are typically non-digestible food ingredients. As a basic food resource they induce the growth or activity of beneficial microorganisms such as bacteria and fungi. The most common example is in the gastrointestinal flora, where prebiotics can alter the composition of organisms in the gut microbiome.

Fructo-Oligosaccharide
Galacto-Oligosaccharide
Isomalto-Oligosaccharide
Inulin
Polydextrose
Xylo-Oligosaccharide

Prebiotics are a type of dietary fiber that the human body cannot digest and that feed the friendly bacteria in your gut.



INTENSE SWEETENERS

Acesulfame-K

Aspartame

Monk Fruit

Neohesperidin

Neotame

Sodium Cyclamate

Sodium Saccharin

Stevia Extracts

Sucralose

Intense sweeteners are in fact a highly diverse group of substances from a chemical standpoint. Their function is merely for sweetening and, because of their normally very high sweetening capacity, are commonly used only in small doses. For the most part, intense sweeteners are calorie-free and are often used in combination with other intense sweeteners. They are also frequently used to sweeten polyols. Intense sweeteners are approved for human consumption as food additives in Europe.

Two types of intense sweeteners are available: natural sweeteners of plant origin and artificial or synthetic sweeteners.



NO SUGAR SUGAR GMBH



NO SUGAR SUGAR is our online shop for B2B customers. We are offering our sugar replacements Erythritol, Erythritol Stevia Blend and Xylitol as table-top sweeteners in various consumer packages. Our customers also like the wide assortment of gluten-free and calorie-reduced fruit spreads, chocolate cream, hand-made chocolates and also including organic varieties. All our products are excellent healthy alternatives to sweets and sweeteners made with conventional sugar.

- Organic and IFS certified
- Products available in 25 kg bags and in No Sugar Sugar tins and doypacks
- Dispatch all over Europe

www.nosugarsugar.de



GENUSS OHNE REUE GMBH



GENUSS OHNE REUE is offering sugar substitutes in organic quality. We are engaged in a worldwide procurement and are distributing on a B2C scale to customers all over Europe. Our assortment includes organic grades of Coconut Sugar, Eyrthritol and Xylitol and will be expanded continuously.

- Worldwide sourcing of organic sweeteners
- Our online shop for certified organic products
- Dispatch all over Europe

www.genuss-ohne-reue-shop.com



ORGANICS

It started with Coconut sugar, also known as coconut palm sugar or coco sap sugar, which is made from the sweet nectar of flower buds of the coconut palm. Its flavor and sweetness is almost like brown sugar but with a slight hint of caramel. In addition we are offering the organic Polyols Erythritol and Xylitol which healthy properties (i.e. tooth-friendly, low caloric content) are identical to the conventional variants. Finally we are sourcing further organic food additives for our portfolio.



Coconut Sugar

Erythritol

Fructose

Inulin

Rice Syrup

Saccharose

Soy Lecithin

Sunflower Lecithin

Tapioca Syrup

Xylitol



Coconut sugar is a type of palm sugar.

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COMMITTED TO SWEETNESS

SINCE 1988



... successfully forms a link between suppliers and customers!

www.hamburgfructose.com