

# A passion for sweetness

**Hamburg Fructose International**'s mission is to provide reliable, high-quality sweetening and functional ingredient solutions that meet the dynamic needs of today's food industry.

**F**or more than 35 years, Hamburg Fructose International has been one of the major distributors of crystalline fructose. Over time, this core business has evolved into a diverse and future-oriented portfolio that includes polyols, sweeteners, intense sweeteners, hydrocolloids, fibres and organic ingredients.

As an experienced distributor and trading company, Hamburg Fructose combines comprehensive market know-how with reliable, end-to-end services – from import, storage and packaging to worldwide delivery. Its success is built on long-term partnerships with leading international suppliers and the trust of Hamburg Fructose's customers. With over three decades of market experience, Hamburg Fructose understands how to connect innovation, efficiency and quality to create value for its partners.

Benefit from Hamburg Fructose's expertise and discover how the company can help you find the perfect ingredient solution.

## Polyols

Also known as sugar alcohols, polyols are reduced-calorie carbohydrates used as sugar replacers. They offer unique benefits such as reduced caloric value, a pleasant sweetness profile and non-cariogenic properties – making them ideal for sugar-free confectionery, chewing gums and low-calorie foods.

Common polyols include erythritol, isomaltitol, maltitol, sorbitol and xylitol.

Hamburg Fructose's polyol blends represent a special class of sugar

replacements. They often match the sweetness of sugar (1:1), while being calorie-reduced or even calorie-free. These blends are tooth-friendly, low in carbohydrates and perfectly suited for health-conscious product formulations.

## Sweeteners

Hamburg Fructose's natural sweeteners – including fructose, glucose, sucrose and syrups – provide the familiar taste of sweetness without the use of artificial additives such as Aspartame.

In addition, Hamburg Fructose offers intense sweeteners – a diverse group of high-potency substances that provide sweetness in minimal dosages. Most of them are calorie-free and are often combined with polyols or other sweeteners to achieve optimal taste balance.

## Fibres and prebiotics

Its range of fibres and prebiotics supports modern nutrition concepts. These non-digestible food ingredients stimulate

the growth and activity of beneficial microorganisms in the gut, contributing to a balanced microbiome and overall well-being. Prebiotics and fibres are key components in the development of functional foods.

## Hydrocolloids

Commonly known as gums – hydrocolloids are essential for the creation of structure and texture in food. As soluble polymers, they contribute viscosity, stability and gelation properties in a wide variety of formulations. Hamburg Fructose's hydrocolloid range includes key

ingredients for bakery, dairy, beverage and confectionery applications.

## Organics

Responding to the growing demand for sustainable and natural solutions, Hamburg Fructose's organic portfolio continues to expand. It includes organic coconut sugar, known for its mild caramel note and balanced sweetness, organic erythritol and xylitol – both offering the same functional and health benefits as their conventional counterparts.

Hamburg Fructose continues to source additional organic food additives to meet the industry's evolving requirements.

With it, you gain a partner who combines deep market expertise, product quality and global sourcing capabilities. ●

Visit Hamburg Fructose at Food ingredients Europe in Paris – Booth 72R57.

[www.hamburgfructose.com](http://www.hamburgfructose.com)



Hamburg Fructose connects the world of ingredients – responsibly, reliably and with passion for what truly matters: sweetness.