

# Brownulated® Brown Sugar Syrup

This syrup allows for cleaner labeling with delicious flavor. It is an excellent liquid alternative to conventional brown sugars, corn syrup, or clear invert syrups.



The logo for ASR Group Professional. It features the letters "ASR" in a large, bold, green font with a stylized leaf-like graphic to the left. Below "ASR" are the words "GROUP" and "PROFESSIONAL" in a smaller, green, sans-serif font, separated by a thin horizontal line.



## BROWNULATED® BROWN SUGAR SYRUP

Brownulated® Brown Sugar Syrup is a partly inverted sugar syrup that can be used to impart or enhance color and flavor. This syrup can be used in a variety of sweet and savory applications such as cereals, bars, granolas, desserts, sauces and even fruit purees.



### Product Benefits

- Allows for cleaner labels as this product can simply be declared as Brown Sugar Syrup
- Fully soluble and will not crystallize
- Promotes browning and shelf stability in baked applications
- Available in many pack formats from pails to bulk trucks, allowing efficient production



Discover why sweet is just the beginning at ASR Group® Professional. For more information, visit [asrgroup-professional.com](http://asrgroup-professional.com).

At ASR Group® Professional, we take pride in helping our manufacturing and foodservice customers find the right sweetening solution. We offer a wide range of products, from classic to innovative, with reliable nationwide delivery.

