

## Our products

*for bakeries and ice-cream manufacturers.*

ABC transporters (ammonium bicarbonate, baker's ammonia)	Maltitol
Artificial honey	Milk caramel powder
Baking powder Medina	Milk sugar
Baking powder phosphate-free	Nutriose (dietary fiber)
Baking powder, cream of tartar	Pea protein (Nutralys)
Blossom honey	Potassium carbonate
Bread seasoning (SABA bread seasoning from in-house production)	Potato powder (potato starch)
Caramel color	Potato starch
Caramel syrup	Potato starch flour
Corn starch	Skim milk powder, spray dried
Cream powder 42%	Sodium acid pyrophosphate 64% SAPP 28
Cream powder, Saba with vanilla flavor	Sodium bicarbonate
Dextrose (grape sugar)	Sorbic acid
Dietary fiber	Sorbitol crystallized
Dry glucose	Sorbitol solution 70%
Fructose crystallized	Spices (aniseed, fennel, caraway, cinnamon etc.)
Fructose syrup 70%	Spices, SABA for gingerbread, speculaas, honey cookies, cookies, pfeffernüsse, printen
Fruit acid 1:1	Sugar beet molasses
GDL (glucon delta lacton)	Vanilla beans, Bourbon
Gelatin	Vanilla sugar, SABA with 5% genuine Bourbon vanilla
Glucose syrup	Vanilla, ground, genuine Bourbon
Hen egg yolk powder, egg white powder, whole egg powder	Vanillin
High-fructose corn syrup	Vanillin sugar, SABA, 1% nature-identical flavoring agent
Invert sugar cream	Wheat gluten
Invert sugar syrup	Wheat starch 1A
Juice binder	Whole milk powder, spray dried 26%
Lactose	

Please ask us if you do not find the product you are looking for. We are happy to answer your questions about our products and their application.



*Ferdinand Kreutzer Sabamühle GmbH*

Headquarters | Burgberheimer Str. 11 | 90431 Nuremberg, Germany | Ph. +49 (0)911-324720 | +49 (0)911-3247230 |  
Branch | Handwerkerstr. 3 | 21423 Drage/Elbe, Germany | Ph. +49 (0)4177-71210 | info@saba.de | www.saba.de