

Our products *for confectionery.*

Ammonium chloride (salmiac fine white)
Amylo N 400 (corn starch with high amylose content)
Caramel color
Caramel syrup
Cinnamon
Citric acid, monohydrate and anhydride
Corn starch
Cream powder 42%
Dextrose, monohydrate and anhydride
Dry glucose DE 20 – 47
Fructose
Fructose syrup 70%
Gelatin
Glucose syrup
Glycerin 86% and 99.5%
High-fructose corn syrup
Inulin
Invert sugar syrup 72.7%
Isomalt
Maltitol syrup

Maltodextrin DE 1 – 19
Mannitol
Molding starch (mogul starch)
Nutriose (dietary fiber)
Oligofructose
SABA spices for gingerbread, speculaas, cookies, stollen, honey cookies, pfeffernüsse etc.
Skim milk powder, spray dried
Sorbitol crystallized
Sorbitol solution 70% NC
SweetPearl (maltitol)
Swelling starches with different modifiers
Talcum
Vanilla
Vanillin
Wheat gluten
Wheat starch 1A
Whole milk powder, spray dried 26%
Xylitol

Confectionery

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.



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