



PRODUCT PORTFOLIO 2025





CATEGORY: SUGARS

Soft Brown Sugar Dark



A moist, dark brown crystalline sugar made by coating beet sugar with burnt cane sugar syrup. Free from off-odours or flavours and compliant with food legislation.

Usage

Ideal for baking, desserts, confectionery, sauces and other food applications where rich flavour and moisture are needed.

Soft Brown Sugar Light



Moist, light brown crystalline cane sugar coated with burnt sugar from cane origin. Smooth caramel-like taste, compliant with all relevant statutory requirements.

Usage

Suitable for baking, confectionery, and food industry applications requiring soft brown sugar with light caramel flavour.



CATEGORY: TREACLES

Treacle 1003



Thick black partially inverted cane sugar syrup, dark brown to black in color, with a slightly bitter flavor.

Usage

Used in rich bakery items, puddings, cakes, toffees, sauces, marinades, and as a natural food supplement.

Treacle 1006



Standardised cane refinery molasses, a by-product of raw cane sugar refining. Dark brown to black, viscous liquid with a slightly bitter flavour.

Usage

Suitable for industrial food applications. Not intended for direct retail.



CATEGORY: SYRUPS

Light Brown Syrup



Light brown viscous liquid with a caramel-like flavour, made from cane sugar syrup, partially inverted sugar syrup, and refiner's sugar syrup.

Usage

Suitable for bakery, confectionery, sauces, marinades, and as a food supplement.

Yellow Syrup



Partially inverted sugar syrup with yellow color and sweet-salty taste. Contains molasses, giving it a characteristic flavor and color. A concentrated solution of nutritive saccharides, purified and microbiologically clean.

Usage

Sweetener for food production, bakery, confectionery, and industrial applications where sweet-salty profile is suitable.



CATEGORY: SYRUPS

Golden Syrup



A golden, viscous syrup made from partially inverted sugar syrups, blended with refinery syrups for final colour and taste. It has a clean caramel flavour and odour.

Usage

Suitable for bakery, confectionery, and food manufacturing applications requiring caramel colour and taste.

Brown Syrup



A sucrose-based dark brown viscous liquid composed of partially inverted sugar syrup with a characteristic flavour.

Usage

Used in bakery, puddings, fruit cakes, toffee, sauces, marinades, and as a natural food supplement.



CATEGORY: INVERTS

Inverted Sugar Syrup IS



Invert sugar syrups available in custom inversion levels (40-99%) and solids (66-82 °Bx). Produced via acid or enzymatic inversion to achieve the right sweetness, humectancy, and process performance for your application.

Usage

Suitable for food and beverage applications requiring sweetening with a balanced glucose-fructose profile.

Cane Inverted Syrup



A sweet, dark yellow to amber brown, viscous solution of nutritive saccharides made by partial inversion of cane sugar from refinery syrups. Dry substance over 80%. Suitable for industrial applications requiring high invert sugar content.

Usage

Suitable for bakery, confectionery, beverage and other food applications requiring high invert sugar content and viscosity.



CATEGORY: BURNT SUGARS

Burnt Sugar 001



A dark brown liquid obtained by controlled heating of sucrose without any additives. Clean-label flavouring and/or sweetening agent, not requiring labelling as caramel.

Usage

Used in bakery, confectionery, sauces, beverages, and dairy products for flavouring and colouring.

Burnt Sugar 005



Dark brown liquid obtained by controlled heating of sucrose, without additives. Characteristic burnt caramel aroma and sweet to slightly bitter taste.

Usage

Used as flavouring and/or sweetening agent in food and beverage applications.



CATEGORY: APISYRUPS

Apisyrup 53



Yellow viscous liquid produced via acid hydrolysis of non-GMO European beet sugar. High in fructose. Designed as ready-to-use bee feed for supplemental/emergency use.

Usage

Direct bee feed for supplemental/emergency use. Ready to use from packaging. Do not dilute. Recommended: 15-25 kg per hive per season.

Apisyrup 71/73



Ready-to-use viscous yellow syrup designed for feeding bees. The syrup offers high digestibility and a balanced ratio of sugars for optimal bee nutrition.

Usage

High-quality bee feed for all-year-round and overwintering use. Administer directly without dilution. Recommended dose: 15-25 kg/hive/season.



CATEGORY: SPECIALITIES

Polydexol



A clear to light yellow liquid polydextrose syrup derived from glucose.
It is a non-digestible carbohydrate.

Usage

Used as a source of dietary fibre and low-calorie bulking agent in functional foods, beverages, baked goods, and dairy products.
Suitable for fibre enrichment and calorie reduction.

Fructosol



Almost pure liquid fructose solution made from non-GMO crystalline fructose (beet or corn origin).

Clear, colourless, bland odour, 1.2-1.5x sweeter than sucrose.

Usage

Suitable for food and beverage applications as a high-fructose sweetener.
For EU labelling, advised as Fructose Syrup.



Our Commitment to Quality & Responsibility

At CZV Group, we take pride in delivering products that meet the highest quality and safety standards. All our sugar syrups, pastes and specialties are produced in compliance with strict European food regulations and undergo continuous quality control throughout the production process.

Certifications

Our portfolio is supported by internationally recognized certifications, ensuring trust and transparency:

ISO 9001 - Quality management system

ISO 22000 / HACCP - Food safety management

BIO / Organic certification - Available for selected products

Kosher & Halal certification - On request

Direct Fair Trade - For sustainable sourcing partnerships

Non-GMO Guarantee

All CZV Group products are 100% NON-GMO, made exclusively from carefully selected raw materials.

We guarantee that no genetically modified organisms are used at any stage of the production process.



Product Portfolio Overview

Soft Brown Sugars

Moist, rich-flavoured sugars with varying molasses content.

Soft Brown Sugar Light (04B, 20C, 16C)

Soft Brown Sugar Dark (05B, 18B, 21C, 27B-3)

Muscovado

Traditional, unrefined sugar with high molasses content.

Dark Muscovado Cane Sugar, Light Muscovado Cane Sugar

Invert Sugars

Sweeteners with high fructose/glucose content for improved texture and shelf-life.

Inverted Sugar Syrup IS 50/72, Inverted Sugar Syrup IS 66/72,
Inverted Sugar Syrup IS 80/76, Organic Inverted Sugar Syrup OIS
50/77

Treacles

Dark, viscous syrups with strong flavour and colour.

Treacle 1001, 1002, 1003, 1003SZ, 1006





Syrups

Coloured, flavoured syrups for confectionery and baking.

Brown Syrup 001, Light Brown Syrup 012, Dark Brown Syrup 015,
Organic Yellow Syrup 010, Yellow Syrup 1011, Bakery Syrup 001
Golden Syrup 1000, Black Syrup 001, Burnt Sugar 001, 005

Apisyrup

Specially formulated bee feed.

Apisyrup 53, 71/73

Molasses

Thick, nutrient-rich by-product of sugar refining.

Organic Cane Refinery Molasses 80 Food,
Cane Refinery Molasses, Organic Molasses 82RG

Specialities

Functional ingredients tailored for modern industry needs.

Polydexol 70L, Fructosol 95/74 Beet and Fructosol 95/69 Corn



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