















SUGAR'S FUNCTIONAL ROLES IN FOOD BEYOND SWEETNESS

		FLAVOR ENHANCER/ BALANCER, AROMA	BULK	TEXTURE/ MOUTHFEEL	SHELF-LIFE/ MICROBIAL STABILITY	FERMENTATION	FREEZING POINT DEPRESSION	COLOR	MOISTURE RETENTION
Dairy Products		●	●	●		●			
Whole-Grain, Fiber-Rich Breads & Cereals		●	●	●	●	●		●	●
Breads		●	●	●	●	●		●	●
Bakery Products		●	●	●	●			●	●
Salad Dressings, Rubs and Sauces		●	●	●	●				
Preserves & Pickling		●	●	●	●				
Jams & Jellies		●	●	●	●			●	
Canned Fruits & Vegetables		●	●	●	●			●	
Prepared Foods		●	●	●	●			●	●
Beverages		●	●	●	●				
Frozen Beverages		●	●	●			●		
Fermented Beverages		●	●	●		●			
Ice Cream		●	●	●			●		
Confectionery		●	●	●	●			●	●