

# Naturally Sweet

*You will never see  
'sugar' added to  
a Clearspring food.*

*We don't need to\**



Sweet and creamy  
Dairy-free and gluten-free

Rich tasting and mildly sweet



\*Rather than using intense and refined sugars we prefer sweeteners that are minimally processed. We particularly favour the traditional ways of converting cereal starches into sweeteners like the Japanese rice culture used for our Amazake and the traditional barley malting used for our syrups. These methods, in contrast to using specific laboratory enzymes, as is common nowadays, release a wide range of enzyme activity that converts the starches into natural sugars as well as breaking down the proteins and fats of the whole grain. Whilst yields are lower using these traditional slow methods, the wider range of enzyme activity involved does give a fuller flavour and offer better digestibility.