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It has an appearance and consistency similar to honey, and is often used as a substitute where honey is unavailable or prohibitively. Treacle (/ˈtɜːkəl/) is any uncrystallised syrup made during the refining of sugar. The most common forms of treacle are golden syrup, a pale variety, and a darker variety known as black. Black treacle, or molasses, has a distinctively strong, slightly bitter flavour, and a richer colour than golden syrup. Golden syrup treacle is a common sweetener and condiment in British. Although hypoglycemia can result from excessive.
and consistency similar to simple sugars — glucose and fructose — at about 50% each. Although glucose and fructose look similar, they have completely different. Glucose affects blood sugar even more than sucrose and fructose. In fact, on the glycemic index, a scale from 0 to 100 used as a measurement for how quickly and how much foods affect blood sugar, glucose has a score of 100, while. The primary sugar, glucose, is a product of photosynthesis and occurs in all green plants. In most plants, the sugars occur as a mixture that cannot readily be separated into the components. In the sap of some plants, the sugar mixtures are condensed into syrup.

Golden syrup - Wikipedia
Golden syrup or light treacle is a thick, amber-coloured form of inverted sugar syrup made by the process of refining sugar cane or sugar beet juice into sugar, or by treatment of a sugar solution with acid. It is used in a variety of baking recipes and desserts. It has an appearance

honey, and is often used as a substitute where honey is unavailable or prohibitively

Treacle - Wikipedia
Treacle (/ˈtreɪkəl/) is any uncrystallised syrup made during the refining of sugar. The most common forms of treacle are golden syrup, a pale variety, and a darker variety known as black treacle. Black treacle, or molasses, has a distinctively strong, slightly bitter flavour, and a richer colour than golden syrup. Golden syrup treacle is a common sweetener and condiment in British

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Glucose efflux is the sum of ongoing obligatory glucose utilization, largely by the brain, and regulated glucose utilization by insulin-sensitive tissues, and glucose influx is the sum of endogenous glucose production and exogenous glucose delivery from ingested carbohydrates (see Table 34-1). Although hypoglycemia can result from
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