

GLUCOSE SYRUP

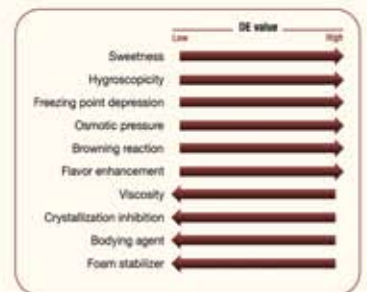


TYPES

- Standard 43°
- Standard 45°

APPLICATIONS & PROPERTIES

- Food industry: cereals, bakery and sauces
- Confectionery industry: hard boiled candies, fondants, lollipops, toffees, and chewing gum
- Others: alcoholic beverages and pharmaceutical industry



SPECIFICATIONS

	Standard 43°	Standard 45°
Appearance	water- white to light straw liquid	water- white to light straw liquid
Dextrose Equivalent	38.0 - 42.0	37.5- 42.5
Dry substance	80- 81.5%	82.0- 84.0%
pH	4.0- 5.5	4.0- 6.0
SO2	depends on origin	depends on origin
Dextrose	approx 19%	approx 17%
Maltose	approx 14%	approx 14%
Trisaccharides	approx 12%	approx 11%
Higher Saccharides	approx 55%	approx 58%

PACKAGING & SHELF LIFE



- 300 kg drums
- Flexibags
- IBC totes

Minimum of 12 months after date of production, in closed packing. Best before expiration date on packaging.

