

HIGH FRUCTOSE CORN SYRUP



APPLICATIONS

- Beverage industry:
 - carbonated softdrinks
 - fruit-flavored noncarbonated beverages.
- Food industry:
 - baked goods
- Medical industry:
 - cough syrups

SPECIFICATIONS

	TYPE 42	TYPE 55
Appearance	Water-white to light straw liquid	
Dry substance (solids)	71% ± 0.5%	77% ± 0.5%
pH	3.0-4.5	3.0-4.5
Ash	max 0.05%	max 0.05%
Fructose	min 42%	min 55%
Monosaccharids	min 92%	min 92%

PROPERTIES

- Natural, nutritive, versatile sweeteners
- Similar to sucrose (table sugar)
- Fermentability, lower freezing point, surface browning and flavor enhancement

PACKAGING & SHELF LIFE



- 275 kg drums
- Flexibag (22 MT)

Minimum of 4 months after date of production, in closed packing, depends on sensibility to color development. Best before expiration date on packaging.



high
fructose

SYRUP
CORN

SYRUP
HIGH

FRUCTOSE
c o r n