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43DE/43 CORN SYRUP

Water white to straw colored syrup with a bland/sweet flavor profile. This product provides some sweetness in certain applications such as jams, jellies, and table syrups and can also be used in sauces, condiments, and various other beverages.

REPRESENTATIVE PROPERTIES:

| | |
|-------------------|----------------------|
| Solids % | 79.7 - 81.5 |
| Moisture % | 19.9 - 18.7 |
| pH (50% solution) | 3.5 - 5.5 |
| Appearance | Water-White to straw |
| Flavor | Bland-Sweet |
| Odor | Characteristic |
| Sulfites | <10 ppm |

CARBOHYDRATE COMPOSITION:

| | |
|----------------------|----|
| Dextrose % | 20 |
| Maltose % | 14 |
| Maltotriose % | 12 |
| Higher Saccharides % | 54 |

WEIGHT / VOLUME FACTORS:

| | |
|---------------------|-------|
| Pounds/Gallon (Wet) | 11.84 |
| Pounds/Gallon (Dry) | 9.56 |

PRODUCT STORAGE:

It is recommended that 43DE/43 Corn Syrup delivered in drums, pails or totes be stored in a controlled environment at room temperature and used within 90 days of fill date. The date of fill can be determined by the container lot code. The key to container lot codes is available from Sweeteners Plus, Inc. Product held for extended periods should be evaluated for fitness prior to use.

Product use is recommended within 60 days of delivery date from tanks with head space protected by U.V. Lamps and filtered forced circulating air. Recommended storage temperature of 43DE/43 Corn Syrup is 100-125 Deg. F.

The above specifications are merely typical guides. No warranty is expressed or implied as to suitability for a particular application. The information is to the best of our knowledge, true and accurate.