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55 HIGH FRUCTOSE CORN SYRUP

Clear liquid syrup with a sweet flavor profile. This product is used as a sugar replacement as it matches the taste and functionality of sugar. HFCS 55 is used to provide sweetness in confectionery, beverage, baking, cereal, and prepared foods applications.

REPRESENTATIVE PROPERTIES:

Solids %	76.5 – 77.5
Moisture %	22.5 – 23.5
pH	3.0 – 4.5
Appearance	Clear Liquid
Taste	Sweet, Bland
Odor	Characteristic

CARBOHYDRATE COMPOSITION:

Fructose %	55
Dextrose %	41
Maltose %	2
Higher Saccharides %	2

WEIGHT / VOLUME FACTORS:

Pounds/Gallon (Wet)	11.55
Pounds/Gallon (Dry)	8.89

INGREDIENT STATEMENT:

High Fructose Corn Syrup

PRODUCT STORAGE:

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 55 High Fructose Corn Syrup is 80-100 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.