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63DE/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, syrups as well as confectionery and can also be applied in beverages, condiments, and sauces.

REPRESENTATIVE PROPERTIES

Ingredients: Corn syrup

Solids %	82.0
Moisture %	18.0
pH (50% solution)	3.5 - 5.5
Appearance	Water-White to straw
Flavor	Bland-Sweet
Odor	Characteristic

CARBOHYDRATE COMPOSITION:

Dextrose %	38
Maltose %	34
Maltotriose %	12
Higher Saccharides %	16

WEIGHT / VOLUME FACTORS:

Pounds/Gallon (Wet)	11.84
Pounds/Gallon (Dry)	9.71

RECEIVING TEMPERATURE:

100-140Deg. F.

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 63DE/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. 2/2013