

5768 Sweeteners Blvd• Lakeville, NY 14480 Phone 585-346-2318 • Fax 585-346-2310 www.ingredientsplus.com

63DE/44 CORN SYRUP

REPRESENTATIVE PROPERTIES:

 Solids %
 83.2 – 84.7

 Moisture %
 15.3 - 16.8

 pH (50% solution)
 3.5 – 5.5

Appearance Water-White to straw

Flavor Bland-Sweet, Characteristic

<u>CARBOHYDRATE COMPOSITION:</u>

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

WEIGHT / VOLUME FACTORS:

Pounds/Gallon (Wet) 11.95 Pounds/Gallon (Dry) 10.00

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/44 Corn Syrup 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.