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95DE CORN SYRUP

This syrup is a clear, demineralized corn syrup with a high concentration of dextrose. This product can be used in fermentation, brewing, bakery, and wine making applications.

REPRESENTATIVE PROPERTIES:

Solids %	70.5 – 71.9
Moisture %	28.1 – 29.5
Color, CP	2.5 Max
Flavor	Clean, sweet taste
Odor	No detectable foreign odor

CARBOHYDRATE COMPOSITION:

Dextrose Equivalent (D.E)	97.5 Min
Dextrose %	95 Min

WEIGHT / VOLUME FACTORS:

Pounds/Gallon (Wet)	11.07
Pounds/Gallon (Dry)	7.88

INGREDIENT STATEMENT:

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 95DE Corn Syrup is 120-140 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.