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43/43 HIGH MALTOSE CORN SYRUP

REPRESENTATIVE PROPERTIES:

Solids %	80.7
Moisture %	19.3
pH (50% solution)	5.0
Appearance	Water-White to light straw
Flavor	Bland-Sweet, Characteristic

CARBOHYDRATE COMPOSITION:

Dextrose %	9
Maltose %	45
Maltotriose %	13
Higher Saccharides %	33

WEIGHT / VOLUME FACTORS:

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

RECEIVING TEMPERATURE:

100-140 Deg. 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 43/43 High Maltose 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.