

VERSASWEET® 1024 - Glucose Syrup

Food-grade hydrolyzed corn starch obtained by controlled enzymatic conversion.

Specifications:

Physical Chemical:	Min. Catalog	Max.
Aspect (syrups)	A/B/C	
Dextrose Equivalent, DE	26.0	30.0
Dry Substance, %	76.00	80.00
Odor	A/B/C	
pH	4.5	5.5
SO ₂ , ppm		80
Taste	A/B/C	

- Physical chemistry: are analyzed batch by batch.

Complementaries Information:	Min. Catalog	Max.
Ash, %		0.50
Lead (Pb), ppm		0.10

- Complementary Analysis: controlled by periodic monitoring

Catalog Subtitle - Qualitative Analysis:

Analyzes classified as A/B/C

- A = Superior (equal to or very close to the standard)
- B = Acceptable (slight difference from the standard)
- C = Unsatisfactory (big difference from the standard)

Sensory Information:

Aspect	Viscous liquid
Color	Yellowish
Odor	Characteristic
Taste	Characteristic

Nutritional Information,*VT/100g:

Energy Value, kcal	312 Kcal
Carbohydrate	78 g
Total sugars	9 g
Added Sugars	0 g
Protein	0 g
Total Fat	0 g
Saturated fats	0 g
Trans fats	0 g
Fiber	0 g
Sodium	90 mg

*TV Typical or reference values. Do not constitute product specification.

Approximate composition of Saccharides, % b.dry:

Dextrose, % - DP1	4,0
Maltose, % - DP2	7,0
Maltotriose, % - DP3	10,0

Main Applications:

Food products in general focused on reducing added sugars, as fillings for chocolate, confectionery, candies, cereal bars, protein bars, breakfast cereals, fillings, toppings, dairy compounds, ice creams, desserts, beverages among others.

Features and Benefits:

Contains lower content of mono and disaccharides compared to glucose 40 DE; Viscosity and body agent; Provides texture; Acts as a humectant; Promotes shine; Promotes Maillard reaction; Prevents sucrose crystallization and balances sweetness.

Packaging - Shelf Life:

Mogi-Guaçu : Cardboard Container 1.250 Kg : 180 Days

Storage:

Store on pallets, in a covered, dry and ventilated place, at room temperature.

Review: 02 Publication: 04.19.2022

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Higher saccharides, % - DP4+	79,0
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