

VERSASWEET® 1925 - Glucose Syrup

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

Specifications:

Physical Chemical:

	Min.	Max.
	Catalog	
Aspect (syrups)	A/B/C	
Dextrose Equivalent, DE	26.0	30.0
Dry Substance, %	77.60	80.60
Free starch	Positive/Negati	
Identification	Passes Test	
Odor	A/B/C	
pH	4.5	5.5
SO ₂ , ppm		80
Solution color		6.0
Taste	A/B/C	

- Physical chemistry: are analyzed batch by batch.

Complementaries Information:

	Min.	Max.
	Catalog	
Ash, %		0.50
Lead (Pb), ppm		0.20

- 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)

POSITIVE / NEGATIVE: Positive= Unsatisfactory // Negative= Satisfactory

PASSES TEST: Pass Test= Satisfactory // No Pass= Unsatisfactory

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	15 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.

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:

Viscosity and body agent; Provides texture; Prevents sucrose crystallization and balances sweetness.

Packaging - Shelf Life:

Mogi-Guaçu : Bulk : 30 Days

Storage:

Bulk: Store only in equipments specified by Ingredion.

Regulatory Information:

FCC - Food Chemical Codex

Review: 02 Publication: 05.05.2022

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Approximate composition of Saccharides, % b.dry:

Dextrose, % - DP1	7,5
Maltose, % - DP2	11,5
Maltotriose, % - DP3	13,0
Higher saccharides, % - DP4+	68,0

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