

RD 1009 - 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	34.0	37.0
Dry Substance, %	78.50	80.50
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.	Max.
	Catalog	
Ash, %	0.25	
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	Slightly yellow
Odor	Characteristic
Taste	Characteristic

Nutritional Information,*VT/100g:

Energy Value, kcal	316
Carbohydrate	79 g
Total sugars	23 g
Added Sugars	0 g
Protein	0 g
Total Fat	0 g
Saturated fats	0 g
Trans fats	0 g
Fiber	0 g
Sodium	50 mg

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

Approximate composition of Saccharides, % b.dry:

Dextrose, % - DP1	8,0
Maltose, % - DP2	15,0

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, 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 : Bulk : 60 Days

Storage:

Bulk: Store only in equipments specified by Ingredion.

Regulatory Information:

FCC - Food Chemical Codex

Halal Certificate

Kosher Certificate

CAS: 8029-43-4

Review: 03 Publication: 03.08.2022

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Others sugars, % - DP3+	77,0
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