



## PRODUCT INFORMATION SHEET.

**Non-GM Native Starches.  
Manufactured in NZ.**



### CONTACT

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## AVONBEV GLUCOSE SYRUP.

Avonbev glucose syrup is a medium viscosity with high maltose manufactured by the dual enzyme hydrolysis of maize starch.

Shelf life of glucose varies depending on the storage temperature and the level of Sulphur dioxide present in the product.

Best before dates are printed on the labels. For stock control purposes, a shelf life of 24 months is specified.

## FEATURES AND BENEFITS.

Avonbev is a non-crystallizing syrup of medium sweetness. It can be used to control sweetness and inhibit crystallization of sucrose. This product is recommended for confectionery products in high temperature zones. The low levels of dextrose in this product reduces colour development.

Available in drums, IBC units or bulk.

Dextrose Equivalent	50.0 – 55.0
Dry Solids W/W	78.0 – 80.0%
pH	4.5 – 5.5
Sulphur Dioxide	10 mg/kg max
Viscosity	Typical cps
Baume	41.29 – 42.29

## LABELLING.

Recommended labelling is GLUCOSE SYRUP; however please check local food labelling requirements to ensure compliance.

Halal and Kosher suitable.