

AVONSWEET GLUCOSE SYRUP.



PRODUCT INFORMATION SHEET.

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



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Avonsweet Glucose syrup is a low viscosity syrup manufactured by the dual enzyme hydrolysis of maize starch. Ideally suited for use in Dairy/Dessert. Savory/Sauces and Frozen Foods Industries. Avonsweet will enhance the natural fruit flavors of many products. 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.

Avonsweet is a non-crystallizing, 65DE syrup of medium sweetness and low viscosity. The enzyme system used to manufacture this product results in a balanced blend of low molecular weight and carbohydrates.

Available in IBC units.

Dextrose Equivalent	61.0 – 65.0
Dry Solids W/W	77.33 – 78.15%
pH	4.5 – 5.5
Sulphur Dioxide	40 mg/kg max
Viscosity	Typical 870 cps
Baume	40.53 – 40.94

LABELLING.

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

Halal and Kosher suitable.

