



PRODUCT INFORMATION SHEET

Non-GM Native
Starches
Manufactured in NZ



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AVON 32E GLUCOSE SYRUP

Avon 32E Glucose syrup is a low viscosity corn syrup 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

Avon 32E is a non-crystallizing syrup of medium sweetness and is used when reduced SO₂ levels are required. It is of benefit to control sweetness and inhibit the crystallization of sucrose in confectionery and other products when colour is not so important. The low viscosity allows for ease of handling at ambient temperatures.

Available in IBC units.

Dextrose Equivalent	40.0 – 45.0
Dry Solids W/W	77.5 – 78.6%
pH	4.5 – 5.5
Sulphur Dioxide	10 mg/kg max
Viscosity	Typical 4800cps
Baume	41.34 – 41.89

LABELLING

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

Halal and Kosher suitable.