



PRODUCT INFORMATION SHEET

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



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AVON 52E GLUCOSE SYRUP

Avon 51E Glucose syrup is a medium 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 51E is a non-crystallizing syrup of medium sweetness. Functionalities that Avon 51E may provide a product includes : body, sweetness control and inhibition of sucrose crystallization. The rate of colour development in this product is minimal. Ideally suited in confectionery and dairy/dessert applications. Also used as a carrier in drying and evaporating processes and as a partial substitute for sucrose.

Available in IBC units.

Dextrose Equivalent	40.0 – 45.0
Dry Solids W/W	80.5 – 82.5%
pH	4.5 – 5.5
Sulphur Dioxide	10 mg/kg max
Viscosity	Typical 16500cps
Baume	42.84 – 43.84

LABELLING

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

Halal and Kosher suitable.