



AVON A2131 GLUCOSE SYRUP.

Avon A2131 is a low viscosity glucose syrup manufactured by the acid hydrolysis of maize starch. Suitable applications are within the confectionery and bakery industries, as a partial sucrose substitute. Shelf life of glucose syrup varies depending upon the storage temperature and the level of Sulphur dioxide present in the product. Best before dates are printed on labels for stock control purposes, a shelf life of 24 months is specified.

PRODUCT INFORMATION SHEET.

Non-GM Native
Starches.
Manufactured in NZ.



FEATURES AND BENEFITS.

Avon A2131 is non-crystallizing syrup of medium sweetness and inhibiting 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 – 38.0 – 42.0
Dry solids W/W - 76.29 -77.09%
pH - 4.5 – 5.5%
Sulphur Dioxide - 40 mg/kg max
Viscosity - Typical 3100 cps
Baume - 40.76 – 41.17

LABELLING.

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

Halal and Kosher suitable.

CONTACT

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