



AVON A2151 GLUCOSE SYRUP.

Avon A2151 is a medium 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.



**NEW ZEALAND
STARCH**

FEATURES AND BENEFITS.

Avon A2151 is a non-crystallizing syrup of medium sweetness. Functionalities that A2151 may provide in a product include body, sweetness control and inhibition of sucrose crystallization. The rate of colour development is minimal. Ideally suited in confectionery products and syrups and dairy / desserts. Maybe used as a carrier in drying and evaporating processes and a partial substitute for sucrose.

Available in IBC units or bulk.

Dextrose Equivalent - 38.0 – 42.0

Dry solids W/W - 80.02 - 80.80%

pH - 4.5 – 5.5%

Sulphur Dioxide - 60 - 110 mg/kg

Viscosity -Typical 11130 cps

Baume - 42.65 – 43.04

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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