



PRODUCT INFORMATION SHEET

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



CONTACT

PHONE:
+64 9 634 2119

WEBSITE:
www.nzstarch.co.nz

EMAIL:
info@nzstarch.co.nz

AVON MD28HS GLUCOSE SYRUP

Avon MD28HS 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 MD28HS is a non-crystallizing syrup of low sweetness and medium viscosity. It can be used to control sweetness, inhibit sucrose crystallization and add body to the product by boosting solid levels. This product is recommended for dairy/dessert applications.

Available in IBC units.

Dextrose Equivalent	25.0 – 30.0
Dry Solids W/W	77.0 – 78.0%
pH	4.5 – 5.5
Sulphur Dioxide	10 mg/kg max
Viscosity	Typical 16500cps
Baume	41.57 – 42.08

LABELLING

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

Halal and Kosher suitable.