



PRODUCT INFORMATION SHEET

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



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AVONMALT GLUCOSE SYRUP

Avonmalt Glucose syrup is a medium viscosity high maltose glucose syrup manufactured by the dual enzyme hydrolysis of maize starch. Ideally suited for use in dairy/dessert, confectionery and the beverage fermentation Industry.

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

Avonmalt is a non-crystallizing syrup of medium sweetness. It can be used to control sweetness and inhibit crystallization of sucrose. This product is recommended for confectionery products in high temperature zones. The low levels of dextrose in this product reduces colour development.

Available in IBC units.

Dextrose Equivalent	43.5 – 48.0
Dry Solids W/W	80.3 – 81.1%
pH	4.5 – 5.5
Sulphur Dioxide	10 mg/kg max
Viscosity	Typical 6250 cps
Baume	42.72 – 43.13

LABELLING

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

Halal and Kosher suitable

