

HIGH FRUCTOSE SYRUP



High Fructose Syrup 42

High Fructose Syrup 55

Spec.	HFS42	HFS55
Appearance	Clear, Colorless to Slight Straw Colored Liquid and Odorless.	
% Solid	70.5 – 71.5	76.5 – 77.5
Brix	69.1 – 70.1	74.8 – 75.8
Fructose	42 min	55 min
Glucose + Fructose	92 min	95 min
Higher Saccharides	8 min	5 min
pH	3.30 – 4.50	3.30 – 4.50
Color	20 ICUMSA max	20 ICUMSA max
Viscosity	107.3 cP	461.2 cP
Shelf Life	3 months	6 months

APPLICATION OF HIGH FRUCTOSE SYRUP



○ High Fructose Syrup 42

○ High Fructose Syrup 55

Benefits of HFS45 and HFS55

- Fructose is a fruit sugar that give a natural taste.
- Has ability to blend nicely with other ingredients.
- Improve the texture and prevent crystallization.
- Give glossiness.
- Used in place of additives for food preservation.
- Stable in acid condition.
- Can be used in fermentation.
- Enhance the flavor and odor.

Which business use syrup ?

Beverage



Deserts



Food

