



INVERTOSE® High Fructose Corn Syrup 026430

Invertose® High Fructose Corn Syrup, 026430, is an excellent liquid sweetener for food applications. The high fructose content provides ease of handling and improved functionality in a wide variety of end uses.

Chemical and Physical Properties

	Min.	Max.
Dry Substance, %	70.5	71.5
Color, CP	-	1.1
Color, RBU	-	25
pH	3.3	4.5
SO ₂ , ppm	-	< 3
Conductivity (µmhos/cm @ 30% d.b.)	-	20
Titrateable Acidity, mL	-	4.0
Acetaldehyde, ppb @ 11% d.b.	-	80

Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, sweet taste

Carbohydrate Profile, % db

	Min.	Max.
Fructose	42.0	-
Fructose and Dextrose	94.0	-
Higher Saccharides (DP2+)	-	6.0

Microbiological Standards

	Max.
Standard Plate Count/10 g D.S.E.*	200
Yeast/10 g D.S.E.*	10
Mold/10 g D.S.E.*	10

*Dry Solids Equivalent

Density and Viscosity vs. Temperature

Temp °F	Kg/Liter	Lbs./Gal.	Viscosity, cps
80	1.343	11.21	155
100	1.335	11.14	75
120	1.329	11.09	35

Nutritional Data/100g

	Typical
Calories	284
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	71.0
Dietary Fiber, g	0
Total Sugars**, g	70.0
Added Sugars	0
Other Carbohydrate, g	1.0
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<4*
Iron, mg	<0.5*
Potassium, mg	<20*
Ash, %	<0.1*

*Not present at level of quantification

** "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

Certification

Kosher pareve
Halal

Packaging and Storage

Drum
Bulk

Recommended handling and storage temperature is between 90°F - 100°F (32°C - 38°C) to prevent dextrose crystallization and minimize color development.

Shelf Life

1 year

Regulatory Data

CAS No. 8029-43-4

United States

Meets FCC (Food Chemical Codex) requirements.
GRAS Affirmation 21 CFR 184.1866
Labeling High Fructose Corn Syrup

Canada

Standard Food CFDA Regulation
Standard of Identity B.01.010
Labeling Glucose-Fructose

Features and Benefits

High quality nutritive sweetener, containing 42% fructose
Economical sweetener
Fully fermentable
Contributes to humectancy
Synergistic sweetening effect
Beneficial to taste, texture and mouthfeel
Enhances flavor
Sweetness comparable to sucrose solutions

