



Makendi Glucose Syrup

DESCRIPTION: Natural corn syrup which is purified and concentrated by hydrolysis of corn starch. Clear and colorless. Provides desired stability of the finished products. Increases chewiness by decreasing the hardness of products. Preserves the shape of the products during cutting, packaging and storing processes. Provides high transparency and brightness in final product.

PACKING: 300 kg barrels. 80 barrels or 24 tons fit into one 20" FCL. Tin cans of 25 Kg. 864 tin cans or 21.6 tons fit into one 20" FCL.

SHELF LIFE: 24 months

SPECIFICATIONS:

| Parameters | Specifications | Results |
|-----------------------------|---|----------|
| Physical Properties: | | |
| Appearance/Description | Viscous and transparent colorless liquid made from high quality corn starch with maltose as main content with moderate sweet taste. | Complies |
| Flavor / Taste | Sweet medium and pure, no peculiar smell | Complies |
| Color | Colorless | Complies |
| Chemical Properties: | | |
| % Moisture | 18±1% | 17.00 |
| % DE Value | 42-45 % | 42.50 |
| Total Solid by mass | 82-85 % | 83.00 |
| SO ₂ | 400 ppm max. | 240 |
| % pH | 4.8 – 5.5 | 5.09 |
| Sulphated Ash | ≤0.4% | 0.17 |



| | | |
|----------------------|--------------------|--------|
| Starch | Absent | Absent |
| Transparency | ≥96% | 98.10% |
| Microbiological Data | | |
| Bacterial Population | Less than 1200 / g | 50 |
| Coliform | Less than 100 / g | 20 |
| Salmonella | Absent | Absent |

APPLICATIONS: Glucose Syrup is used in making chewing gum, marshmallow, caramel, jellies, ketchup, fondant, nougat, ice cream and jam fillings in bakery products.