

Clearsweet® Corn Syrups
 Cleardex® Corn Syrups
 Clearbrew® Adjunct liquid



Corn
Sweetener

With a range of traditional carbon-refined syrups, demineralized syrups and enzyme converted syrups, Clearsweet® and Cleardex® corn syrup ingredients can help you achieve just the right texture and flavor characteristics your food application requires, such as:

Moderate sweetness

Mid-range sweetness levels are ideal for use in table syrups, jams and jellies.

Improved product stability

Clearsweet® ingredients have enhanced taste and better humectancy, which may improve shelf life.

APPLICATIONS

Bakery

- Bars
- Cakes
- Cookies
- Pastries
- Pies

Dairy

- Ice cream

Confectionery

- Chewing gum
- Fondants and creams
- Hard candies
- Jellies and gummies
- Marshmallows

Meats & Fish

- Processed meats

Convenience Foods

- Canned fruits
- Condiments
- Gravies and sauces
- Puddings
- Jams, jellies and syrups

Snacks & Cereal

- Cereal bars and clusters

Product varieties

PRODUCT

DESCRIPTION/USES

Clearsweet® 43% High Maltose Corn Syrup

Clearsweet® 43% High Maltose Corn Syrup is a specially prepared acid-enzyme converted corn syrup which contains maltose as its major carbohydrate constituent. This high maltose syrup improves flavor, body, and texture at high sucrose replacement levels while imparting resistance to color formation, moisture absorption, and crystallization in finished products such as hard candies. It produces finished products which have exceptional stability, clarity, and brilliance.

Clearsweet® 41/43 Corn Syrup

Clearsweet® 41/43 Corn Syrup is a carbon-refined corn syrup that fits many food applications. The moderate sweetness level makes it ideal for use in table syrups, jams, and jellies. In addition to sweetness, Clearsweet® 41/43 Corn Syrup provides body in products such as beverages, sauces, and condiments, and provides protection from crystallization in products such as ice cream and confections.

Clearsweet® 63/43 Corn Syrup

Clearsweet® 63/43 Corn Syrup is a carbon-refined corn syrup. The enzymatic conversion of long chain dextrans into mono- and disaccharides gives Clearsweet® 63/43 Corn Syrup a high concentration of ferment-able sugars. This property, coupled with high sweetening power and lower viscosity, makes it an excellent syrup for baking, flavoring, and beverage applications.

Cleardex® 36/43 Corn Syrup

Cleardex® 36/43 Corn Syrup is a low D.E. acid-enzyme converted corn syrup. It is quite bland in flavor and is used where minimal sweetness is required. Properties such as heat shock stability, bodying power and crystallization control make Cleardex® 36/43 Corn Syrup an ideal choice for use in products such as ice cream, frozen custards, and other

Clearbrew[®] Adjunct liquid

Brewers have long relied on brewing adjuncts as a source of fermentable carbohydrates. Compared to traditional dry adjuncts, Cargill's Clearbrew[®] liquid ingredients provide:

Variable levels of body

Different concentrations of fermentable sugars help brewers achieve optimum levels of body.

Pure, food-grade formulation

Clearbrew[®] ingredients are all manufactured to meet the unique needs of the brewing industry.

Productos Generalmente Reconocido como Seguro (GRAS)

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