Produced using a multiple enzyme process, IsoClear® corn syrups are excellent for a wide variety of applications that require:

**Clean sweetness**
A match to sugar in taste and functionality, their combined parts fructose and dextrose provide moderate levels of sweetness without masking natural flavors.

**Appealing texture and flavor**
IsoClear® corn syrups provide sweetness in beverages and help maximize flavor, crust color, humectancy and tenderness in uses such as baked goods, cereals, confections and prepared foods.

**APPLICATIONS**

**Bakery**
- Breads
- Cakes
- Cookies
- Pies
- Pastries

**Beverages**
- Can sodas
- Ready-to-drink beverages
- Alcoholic beverages.

**Dairy**
- Dips
- Ice cream
- Frozen novelties
- Milk-based beverages
- Yogurt

**Confectionery**
- Fondant and creams
- Marshmallows
- Nougats

**Convenience foods**
- Canned fruits
- Condiments
- Jams and jellies
- Pudding
- Salad dressings
- Sauces

**Cereal & Snacks**
- Bars
- Fruit snacks

**Product varieties**

**PRODUCT**  | **DESCRIPTION/USES**
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IsoClear® 42% High Fructose Corn Syrup | IsoClear® 42% High Fructose Corn Syrup is a high fructose corn syrup produced using a multiple enzyme process. Its high quality, clean, non-masking taste and clarity make IsoClear® 42% High Fructose Corn Syrup ideal for use in the food and beverage industries. This easy-handling, stable syrup with 94% (DSB) combined fructose and dextrose solids may be used to replace up to 100% of sucrose.

IsoClear® 55% High Fructose Corn Syrup | IsoClear® 55% High Fructose Corn Syrup is a high fructose corn syrup produced using a multiple enzyme process. Its sweetness and clean, non-masking taste make IsoClear® 55% High Fructose Corn Syrup ideal for use in the food and beverage industries. This easy-handling, stable syrup with 96% (DSB) combined fructose and dextrose solids may be used to replace up to 100% of sucrose or invert syrup in many food and beverage applications.

*Generally Recognized as Safe (GRAS)*