

IsoClear[®] High Fructose Corn Syrup



Corn
Sweetener

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

Cereal & Snacks

- Bars
- Fruit snacks

Confectionery

- Fondant and creams
- Marshmallows
- Nougats

Convenience foods

- Canned fruits
- Condiments
- Jams and jellies
- Pudding
- Salad dressings
- Sauces

Product varieties

PRODUCT

IsoClear[®] 42% High Fructose Corn Syrup

DESCRIPTION/USES

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)

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