



## INVERTOSE® High Fructose Corn Syrup 026550

Invertose® High Fructose Corn Syrup 026550 is an excellent liquid sweetener for beverage and food applications. Invertose® High Fructose Corn Syrup 026550 is a highly fermentable, low viscosity syrup. The high fructose content provides ease of handling and improved functionality in a wide variety of end uses, particularly in soft drinks. Invertose® High Fructose Corn Syrup 026550 meets all bottler specifications.

### Chemical and Physical Properties

	Min.	Max.
Dry Substance, %	76.8	77.4
Color, CP	-	1.1
Color, RBU	-	20
pH (as is)	3.3	4.5
SO <sub>2</sub> , ppm	-	< 3
Conductivity (µmhos/cm @ 30% d.b.)	-	20
Titrateable Acidity, mL	-	4.0
Sulphonated Polystyrene, % T	97.0	-
Acetaldehyde, ppb @ 11% d.b.	-	80

### Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, sweet taste

### Carbohydrate Profile, % db

	Min.	Max.
Fructose	55.0	-
Fructose + Dextrose	95.0	-
DP2+	-	5.0

### 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

### Density and Viscosity vs. Temperature

Temp °F	Kg/Liter	Lbs./Gal.	Viscosity, cps
80	1.379	11.51	700
100	1.372	11.45	250
120	1.367	11.41	100

### Nutritional Data/100 g

	Typical
Calories	308
Total Fat, g	0
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	77.1
Dietary Fiber, g	0
Total Sugars***, g	75.9
Added Sugars, g	0
Other Carbohydrate, g	1.2
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	4
Iron, mg	<0.5*
Potassium, mg	<20*
Ash, g	<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

Bulk

Recommended handling and storage temperature is between 80°F-95°F (27°C-35°C) to prevent dextrose crystallization and color development.

### Shelf Life

1 year

### Regulatory Data

CAS No. 8029-43-4

### United States

Meets FCC (Food Chemical Codex) requirements.  
Standard of Identity 21 CFR 168.120  
GRAS Affirmation 21 CFR 184.1866  
Labeling High Fructose Corn Syrup

### Canada

Standard Food CFDA Regulation  
Standard of Identity B.01.045  
Labeling Glucose-Fructose

### Features and Benefits

High quality nutritive sweetener, containing 55% fructose  
Sweetness equal to or slightly greater than sucrose at a more economical price  
Highly fermentable  
Fully fermentable in breads, buns, and rolls  
Contributes to humectancy  
Increases product shelf life  
Synergistic sweetening effect  
Beneficial to taste, texture and mouthfeel  
Enhances flavors

Effective Date: April 17, 2023

Next Review Date: April 17, 2026

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