

Clearbrew® 53/44 Liquid Adjunct

Product Information

Clearbrew® 53/44 Liquid Adjunct is a pure, carbon-refined corn syrup with high solids. It has been enzymatically converted to increase the concentration of dextrose and maltose and to reduce the level of higher saccharides. This syrup is recommended for use in foods requiring a lower level of higher saccharides and a lower moisture level, such as preserves and jams and jellies.

REPRESENTATIVE CHEMICAL AND PHYSICAL DATA

Chemical and Physical Properties

| | |
|--------------------------|-----------------|
| Dextrose Equivalent (DE) | 51 - 55 |
| Baumé, Comm (140°/60°+1) | 43.7 – 44.3 |
| Refractive Index (45°C) | 1.4970 – 1.5003 |
| Total Extract (Plato) | 84.5 |
| Fermentable Extract | 75 |
| Sulfated Ash (%) | 0.4 max |
| Protein (%) | 0.07 |
| pH (1:10) | 4.5 – 5.3 |
| Sulfur Dioxide (ppm) | 40 max |
| Conductivity (30% DS) | 1000 micromhos |
| Calories/100g | 327 |
| Iron (ppm) | 1 max |

Typical Carbohydrate Profile

| | |
|--------------------|----|
| (% Dry Basis) | |
| Dextrose | 24 |
| Maltose | 31 |
| Maltotriose | 20 |
| Higher Saccharides | 25 |

Microbiological Limits

| | |
|---------------------|-------------------|
| Mesophilic Bacteria | 1,000 cfu/10g max |
| Yeast | 100 cfu/10g max |
| Mold | 100 cfu/10g max |

Sensory Characteristics

| | |
|------------|----------------|
| Appearance | Clear Liquid |
| Taste | Sweet, Bland |
| Odor | Characteristic |

Density and Viscosity Factors

| Temp (°F) | Specific Gravity (Temp°F/60°F) | Pounds/Gallon (Temp°F) | Pounds/Gallon (DSB) | Viscosity (cP) |
|-----------|--------------------------------|------------------------|---------------------|----------------|
| 80 | 1.4396 | 12.00 | 10.00 | 140,000 |
| 90 | 1.4365 | 11.98 | 9.98 | 63,000 |
| 100 | 1.4333 | 11.95 | 9.95 | 32,000 |
| 110 | 1.4300 | 11.92 | 9.93 | 15,000 |
| 120 | 1.4268 | 11.90 | 9.91 | 8,200 |
| 140 | 1.4201 | 11.84 | 9.86 | 3,200 |

Regulatory/Labeling Data

| | |
|------------------|---|
| United States | |
| GRAS Affirmation | CFR 21 184.1865 |
| Labeling | Corn Syrup |
| Canada | |
| FDR | B.18.016 |
| Labeling | Glucose Syrup; Glucose (contains sulphites) |

Shelf Life and Storage

The recommended storage temperature range for Clearbrew® 53/44 Liquid Adjunct is 110 - 130°F. Syrups stored for extended periods (over 6 months) should be evaluated periodically for fitness of use.

contact

Sweeteners Regional Offices

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| 2173 Embassy Drive Lancaster, PA 17603 Tel: 800-734-8215 Fax: 717-431-3120 | 400 E. Diehl Road, Suite 330 Naperville, IL 60563 Tel: 800-344-1633 Fax: 630-505-7846 |
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Clearbrew[®] 53/44 Liquid Adjunct

Nutritional Information

Nutritional Profile

The following typical information may be of use in answering questions regarding ingredients in corn sweeteners. Unless specified otherwise, all values are reported on a commercial or "as is" basis.

| Nutrient | Amount | Nutrient | Amount |
|-------------------------|-----------------|----------------|-----------------|
| Calories | 332 cal/100 g | Cadmium | < 0.05 mg/100 g |
| Moisture | 16.7 g/100 g | Caffeine | < 0.50 mg/100 g |
| Protein | 0.07 g/100 g | Calcium | < 10 mg/100 g |
| Ash | 0.30 g/100 g | Chloride | < 150 mg/100 g |
| Total Carbohydrate | 83.0 g/100 g | Chromium | < 0.05 mg/100 g |
| Simple Sugar* (DSB**) | 55.0 g/100 g | Copper | < 0.10 mg/100 g |
| Total Fat | < 0.10 g/100 g | Fluoride | < 0.10 mg/100 g |
| Dietary Fiber | < 0.10 g/100 g | Iron | < 0.30 mg/100 g |
| Cholesterol | < 0.10 mg/100 g | Lead | < 0.01 mg/100 g |
| Trans Fatty Acid | < 0.10 g/100 g | Magnesium | < 5.0 mg/100 g |
| Biotin | < 0.01 mg/100 g | Manganese | < 0.05 mg/100 g |
| Niacin | < 0.05 mg/100 g | Mercury | < 0.05 mg/100 g |
| Pantothenic Acid | < 0.30 mg/100 g | Molybdenum | < 0.10 mg/100 g |
| Riboflavin | < 0.01 mg/100 g | Phosphorus | < 0.01 mg/100 g |
| Thiamin | < 0.05 mg/100 g | Potassium | < 0.10 mg/100 g |
| Vitamin A | < 15 IU/100 g | Selenium | < 0.10 mg/100 g |
| Vitamin B ₆ | < 0.05 mg/100 g | Sodium | < 100 mg/100 g |
| Vitamin B ₁₂ | < 0.30 mg/100 g | Sulfur Dioxide | < 4.0 mg/100 g |
| Vitamin C | < 0.05 mg/100 g | Zinc | < 1.0 mg/100 g |
| Arsenic | < 0.10 mg/100 g | | |

* DP₁ + DP₂

** Dry Solids Basis

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