



# HIGH DE Primo

## SPECIFICATION

Form	Amorphous strength thick liquid
Color	Colorless
Odor	Odorless
Dry Substance	81.5 - 83 %
Birx	83 - 84.5 %
PH (at DS = 40 % )	5.0 - 6.0
SO2	40 - 300 ppm
Acidity	365 ppm max
DE	60 - 63 %
Starch Presence	Negative
Candy test	140 C° min
Protein	0.1% max
Ash	0.5% max
Sulphated Ash	0.1% max

Is the syrup with sweet in taste? High DE Syrup is, dematerialized corn syrup with a high de content. The syrup are sweet, is often used as sugar substitute. It is ideal for applications requiring high sweetness, High DE syrups are purified and nutritive carbohydrate syrups rich in sweet taste. They are characterized by a high (DE).

## PRODUCT APPLICATIONS

### Gateaux and torte

It is used as a key element in the making of jams and sweets as a substitute for sugar. In addition, glucose syrup prevents product damage without raising undue sweetness. In sweets, hard candy made entirely of glucose syrup, without adding sugar cane. In ice cream, glucose syrup not only prevents the crystallization of sucrose but also imparts a smoother texture



### Packing

High maltose is available in : HDPE Drums Net - weight 300 Kg  
Shelf life : 24 months - Export : 1 FCL 20 ' DC/24 M.Ton

