

## CornSweet® Crystalline Fructose (Product Code 010034)

### **Product Information**

Fructose, known for years as "Fruit Sugar" because of its natural occurrence in many fruits, is the sweetest of the natural sugars. Although chiefly used for its power where it can exhibit sweetness up to 1.8 times that of sucrose, fructose offers many unique benefits which today's food technologist can utilize to optimize product formulation and marketing strategies. Fructose offers the following benefits plus more:

- Intense Sweetness
- Humectancy
- High Osmotic Pressure
- Sweetness Synergism
- Low Water Activity
- Freezing Point Depression
- Flavor Enhancement
- Cryoprotection
- Maillard Browning

### **Characteristics**

Appearance	White Free-Flowing Crystals
Odor	None
Taste	Clean, Very Sweet

### **Granulation**

Thru #16 Mesh Sieve, % Min.	99
Thru #100 Mesh Sieve, % Max.	20

### **Chemical Specifications**

Fructose, % Min.	99.5
Dextrose, % Max.	0.5
Loss on Drying, % Max.	0.5
Ash, % Max.	0.05
Heavy Metals, ppm Max.	5
Arsenic, ppm Max.	1
Chloride, % Max.	0.018
Lead, ppm Max.	0.1
HMF, % Max.	0.1
Sulfate, % Max.	0.025

### **Typical Weight/Volume Factors**

lbs. /cubic ft.	50.0
g/ml	0.80

### **Labeling**

Fructose

### **Regulatory Data**

Country of Origin: United States  
 GRAS Affirmation  
 Meets FCC Specifications

### **Microbiological Specifications (per g Max.)**

Mesophilic Bacteria	200
Yeast	10
Mold	10

### **Lot Coding**

Example: AFYYMMDDBB  
 AF = Internal Location  
 YYMMDD = Year Month Day  
 BB = ADM Packaging Identification

### **Storage & Shelf Life**

It is recommended that the product be stored at less than 50% relative humidity and not exceeding 30°C. If stored in recommended warehouse conditions, product quality will not change, and the shelf life will be better than eighteen months. However, shelf life is indefinite, and dependent upon the intended application's sensitivity to "warehouse set" or "caking" common to sugars.



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### Allergen Information

The following major food allergens recognized under the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) are not present in this product. This product is not manufactured with equipment that comes in contact with the listed allergens, nor do we have these allergens within the process areas. Sulfur dioxide, which is considered a sensitizer, can be used in the manufacture of this product, but residual levels will not exceed 10 ppm.

- cereals containing gluten
- peanuts and peanut products
- soybean and soy products
- tree nuts
- milk and dairy products
- wheat and wheat products
- crustaceans, mollusks and their products
- egg and egg products
- fish and fish products
- other allergens such as buckwheat, celery, cottonseed, mustard, mustard seed, rice, lupin, sesame seed and sunflower seeds

### Nutrition Information (per 100g product)

Nutrient:		Other Essential Vitamins and Minerals:	
Total Calories	400 Kcal	Thiamine	0 mg
Calories from Saturated Fat	0 Kcal	Riboflavin	0 mg
Total Fat	0 g	Niacin	0 mg
Saturated Fat	0 g	Vitamin D	0 µg
Trans Fat	0 g	Vitamin E	0 mg alpha-tocopherol
Polyunsaturated Fat	0 g	Vitamin B-6	0 mg
Monounsaturated Fat	0 g	Folic Acid	0 µg DFE
Cholesterol	0 mg	Vitamin B-12	0 µg
Total Carbohydrates	99.8 g	Phosphorus	0.6 mg
Total Sugars	99.8 g	Iodine	0 µg
Sugar Alcohols	0 g	Magnesium	0.2 mg
Other Carbohydrates	0 g	Zinc	0 mg
Dietary Fiber	0 g	Copper	0.1 mg
Soluble Fiber	0 g	Biotin	0 µg
Insoluble Fiber	0 g	Pantothenic Acid	0 mg
Protein	0.01 g	Vitamin A	0 µg RAE
Calcium	0.1 mg	Vitamin C	0 mg
Iron	0.05 mg		
Sodium	0.2 mg		
Potassium	0.2 mg		

There have been no sugars added during the production process. The total sugars value represents the sugars in this finished ingredient. ADM is not listing added sugars on technical documents to lessen confusion for formulators when calculating their Nutrition Facts panel information.