

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.