

High Fructose Corn Syrup (HFCS)

High fructose corn syrup (HFCS) is a corn sweetener found in numerous foods and beverages on the grocery store shelves. HFCS is composed of either 42% or 55% fructose, with the remaining sugars being glucose and higher saccharides. As such, HFCS is extremely similar to regular table sugar (sucrose), which is a 50/50 blend of fructose and glucose. There is very little pure fructose as a single sugar in the diet. It is usually found together with glucose

Physical & Chemical Index

Item		F42	F55
Dry Substance /%	≥	71.0	77.0
Fructose(dry basis)/%	≥	42~44	55~57
PH		3.3~4.5	
Chroma /RBU	≤	50	
Insoluble particle (mg/kg)	≤	6.0	
Sulphate ash %	≤	0.05	
Transmittan %	≥	96	
Glucose+Fructose(diy basis)%	≥	92	95

Hygienical Index

Item		Index
As mg/kg	≤	0.5
Pb mg/kg	≤	0.5
SO ₂ mg/kg	≤	10
Bacterium total [cfu/g(or mL)]	≤	1500
E.coli.[MPN/100g(or mL)]	≤	30
Pathogen(salmonella)		Negative

Packing: F42: 250kgs/drum. F55: 280kgs/Drum, 80 drums/20' FCL