

Satin Sweet® 65% High Maltose Corn Syrup

Product Information

Cargill's Satin Sweet® 65% High Maltose Corn Syrup is a demineralized corn syrup made by enzyme-enzyme conversion with unique properties due to the high maltose content. It can be used to partially replace sucrose in applications where the properties of disaccharides are necessary, such as in controlling the freezing point of ice cream. The near absence of sodium and sulfur dioxide also contribute to its desirable properties for food applications.

REPRESENTATIVE CHEMICAL AND PHYSICAL DATA

Chemical and Physical Properties

Refractive Index (45°C)	1.4903 – 1.4958
Total Solids (%)	80.0 – 82.0
Moisture (%)	18.0 – 20.0
Sulfated Ash (%)	0.05 max
pH (1:1)	3.5 – 5.0
Sulfur Dioxide (ppm)	2 max
Conductivity (30% DS)	65 micromhos
Calories/100g	324

Typical Carbohydrate Profile

(% Dry Basis)

Dextrose	4
Maltose	65
Maltotriose	15
Higher Saccharides	16

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	1.4245	11.88	9.62	25,500
90	1.4214	11.85	9.60	12,000
100	1.4183	11.82	9.58	7,000
110	1.4151	11.80	9.56	4,500
120	1.4118	11.77	9.53	2,500
140	1.4051	11.71	9.49	500

Regulatory/Labeling Data

United States	
GRAS Affirmation	CFR 21 184.1865
Labeling	Corn Syrup

Canada	
FDR	B.18.016
Labeling	Glucose Syrup; Glucose

Shelf Life and Storage

The recommended storage temperature range for Satin Sweet® 65% High Maltose Corn Syrup is 100 - 120°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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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	324 cal/100 g	Cadmium	< 0.05 mg/100 g
Moisture	19.0 g/100 g	Caffeine	< 0.40 mg/100 g
Protein	0.01 g/100 g	Calcium	< 1.0 mg/100 g
Ash	0.03 g/100 g	Chloride	< 1.0 mg/100 g
Total Carbohydrate	81.0 g/100 g	Chromium	< 0.05 mg/100 g
Simple Sugar* (DSB**)	69.0 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	< 0.05 mg/100 g
Cholesterol	< 0.10 mg/100 g	Lead	< 0.01 mg/100 g
Trans Fatty Acid	< 0.10 g/100 g	Magnesium	< 0.01 mg/100 g
Biotin	< 0.01 mg/100 g	Manganese	< 0.05 mg/100 g
Niacin	< 0.05 mg/100 g	Mercury	< 0.01 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	< 0.01 mg/100 g	Potassium	< 0.05 mg/100 g
Vitamin A	< 15 IU/100 g	Selenium	< 0.10 mg/100 g
Vitamin B ₆	< 0.01 mg/100 g	Sodium	< 1.0 mg/100 g
Vitamin B ₁₂	< 0.30 mg/100 g	Sulfur Dioxide	< 0.50 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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