



## Du-Bake® 42/43 Glucose Syrup

Glucose syrups (commonly known as corn syrups) are derived from starch sources such as maize, wheat and potatoes. Glucose syrups offer alternative functional properties to sugar as well as economic benefits, and are extremely versatile sweeteners. The relative sweetness of 42 DE to sucrose is 40 - 45%.

Du-Bake 42/43 is a clear, clean tasting, odorless glucose syrup manufactured from corn starch. It has a bland, sweet taste, and stores and ships well. Du-Bake 42/43 is commonly used in canned fruit preserves, ice cream, bakery products, jam, soft drinks, various types of confectionery products, and as a booster in the fermentation of alcohol.

## Du-Crose 3® Corn Syrup (63/43)

Du-Crose 3- 63/64 Corn Syrup is a pure, high D.E., carbon-refined corn syrup. The enzymatic conversion of long chain dextrans into mono- and disaccharides gives Du-Crose 3 a high concentration of fermentable sugars.

Fermentable sugars, coupled with high sweetening power and lower viscosity, makes Du-Crose 3 Corn Syrup an excellent syrup for baking, flavoring, and beverage applications.

## Du-Sweet 4® – 42% High Fructose Corn Syrup

Fructose-glucose syrup, also known as high fructose corn syrup (HFCS), is a starch syrup made from plant starch through hydrolysis and isomerization (and purification). With unique flavor, it is an important sweetening agent.

Du-Sweet 4 is a 42% high fructose corn syrup that is commonly used in beverages, soft drinks, fruit juice, cakes and pastries, canned fruit, jam, dry fruit, dairy products, and oral liquids. Du-Sweet 4 is also used in pharmaceutical products, health & personal care products, and agriculture/animal feed/poultry products. We commonly blend Du-Sweet 4 with Du-Bake to produce the ideal sweetness level and texture for a variety of products.

## Du-Sweet 5® – 55% High Fructose Corn Syrup

Du-Sweet 5 - 55% High Fructose Corn Syrup (HFCS) is a sweetener made from corn starch. As in the production of conventional corn syrup, the starch is broken down into glucose by enzymes. To make HFCS, the corn syrup is further processed by glucose isomerase to convert some of its glucose into fructose.

The relative sweetness of Du-Sweet 5 is comparable to sugar, and is primarily used in the beverage industry. We commonly blend Du-Sweet 4 with Du-Bake to produce the ideal sweetness level and texture for a variety of products.

## Choice Blend

Choice Blend is a natural sweetener. It is a mixture of Du-Bake 42 DE Corn Syrup, Water, Salt and Natural Vanilla to ensure the best flavor. Choice Blend is commonly used for popcorn balls and various products in the candy and confection industry.

## Carroll's Pancake & Waffle Syrup®

Carroll's Pancake and Waffle Syrup is special blend of syrups that create a rich and smooth taste. Pancakes and waffles will never taste better with Carroll's Pancake and Waffle Syrup. Our flavor profile and packaging options are ideal for foodservice applications.

## Carroll's Dark Corn Syrup®

Carroll's Dark Corn Syrup is a blend of our Du-Bake corn syrup and molasses. Corn syrup is a mildly sweet syrup derived from corn starch, providing sweetness and moisture and preventing crystallization of sugar.

Carroll's Dark Corn Syrup is best suited for commercial recipes to bake pies (most noted as an ingredient for pecan pies) and to make candy, cereal bars, chocolate coatings, and candy corn.

Please contact our sales department for samples, pricing, and technical information regarding your specific application or shipment requirements. Private labeling & co-packing services available..

**(877) 220-1963 • sales@gatewayfoodproducts.com • www.gatewayfoodproducts.com**