



Technical Data Sheet

DuSweet 5 – 55% High Fructose Corn Syrup

Description

DuSweet 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.

Common Uses:

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

Claims:

Kosher Pareve
 SQF Food Safety and Food Quality

Handling and Storage:

Store at 70°F - 85°F in a dry and odor free environment

Shelf Life:

12 Months from the date of manufacture

Product Specifications

Total Solids	76.5 – 77.5%
pH (1:1)	3.3 – 4.5
Sulfur Dioxide (SO ₂)	3 ppm max
Carbohydrate Composition	
Dextrose	41 % db
Fructose	55 % db
Maltose	2 % db
Isomaltose	2 % db
Higher Saccharides	2 % db
Pounds per Gallon	11.40

Viscosity

°F	cP
80	760
90	520
100	360
110	240
120	160

Available Products

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
	4 x 1 Gallon	45.6 #	12.5 x 12.5 x 12.375	1.12	12 x 4	24
305005	Plastic Pail	57 #	10.405 x 14.5 x 11.3	0.99	12 x 2	24
305004	Drum	630 #	23.06 x 23.06 x 34.56	8.33	3 x 1	3
305002	Tote	3,000 #	48 x 40 x 48	45.56	1 x 1	1

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 Dupo, IL, 62239
 877-220-1936

Technical Data Sheet DuSweet 5 – 55% High Fructose Corn Syrup

Country of Origin:
 United States

Food Grade Statement:

Gateway Food Products Company hereby certifies that DuSweet 5 – 55% High Fructose Corn Syrup is Generally Recognized as Safe (GRAS) as per 21CFR 182.1 and it is manufactured in Good Manufacturing Practices and is safe for its intended use.

Ingredients: 55% High Fructose Corn Syrup

Nutrient	Per 20g	Per 100g
Calories	60	308
Total Fat	0 g	0 g
Saturated Fat	0 g	0 g
Polyunsaturated Fat	0 g	0 g
Monounsaturated Fat	0 g	0 g
Trans Fat	0 g	0 g
Cholesterol	0 g	0 g
Total Carbohydrate	15 g	77 g
Total Sugar	15 g	76 g
Added Sugars	15 g	76 g
Polyols	0 g	0 g
Starches	0 g	0 g
Dietary Fiber	0 g	0 g
Proteins	0 g	0 g
Minerals		
Sodium	0.1 mg	0.6 mg
Calcium	0 mg	0.2 mg
Iron	0 mg	0 mg
Potassium	0.1 mg	0.4 mg
Vitamins		
Vitamin D	0 g	0 g
Vitamin A	0 g	0 g
Vitamin C	0 g	0 g

Nutrition Facts	
† servings per container	
Serving size 1 TBSP (20g)	
Amount per serving	
Calories	60
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Total Sugars 15g	
Includes 15g Added Sugars	30%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet, 2,000 calories a day is used for general nutrition advice.

† Servings Per Container

Package Size	Servings Per Container
Gallon Container	259
4 x 1 Gallon	1,034
Pail	1,293
Drum	14,288
Tote	68,040

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Allergen/Sensitivity:

DuSweet 5 – 55% High Fructose Corn Syrup does not contain any of the nine major allergens, which are soy, eggs, peanut, milk, wheat, tree nuts, fish, shellfish and sesame.

Allergen	In the Product	On the same Line	In the Facility
Soy	No	No	Yes
Wheat	No	No	Yes
Gluten	No	No	Yes
Milk	No	No	Yes
Fish	No	No	Yes
Egg	No	No	Yes

GMO Statement GMO Free

The products manufactured by our corn syrup suppliers are manufactured from corn developed by biotechnology methods commonly referred to as “genetically modified”. However, the products themselves are not Genetically Modified Organisms (“GMO’s”) since they are not biological entities capable of replication or of transferring genetic material. In addition, our corn syrup products are not manufactured by biotechnology methods (i.e. recombinant deoxyribonucleic acid (DNA techniques)).

According to best available scientific methodology (i.e. PCR testing), our products are not expected to contain GMO’s or residues of protein or DNA associated with genetic modification.

Labeling requirements for biotechnology and GMO’s vary within different regions of the world. Please consult local regulatory representatives for determination of the labeling requirements for the region that the consumer product(s) will be marketed.

In reference to the USA federal regulations, please find below the URL address to the US Food and Drug Administration draft guidance document regarding the voluntary labeling for foods that have or have not been developed using bioengineering

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