



Technical Data Sheet DuCrose 3 Corn Syrup

Description

DuCrose 3 Corn Syrup (63/43) 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.

Common Uses:

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.

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	81 – 82.7%
Dextrose Equivalence (DE)	59 – 67
Baume @ 140°/60°+1	42.7-43.3
pH (1:1)	4.0 – 5.3
Sulfur Dioxide (SO ₂)	40 ppm max
Dextrose	36 % db
Maltose	31 % db
Maltotriose	13 % db
Higher Saccharides	20 % db
Pounds Per Gallon (100°F)	11.8

Viscosity

°F	cP
80	25,000
90	15,500
100	9,000
110	4,000
120	2,500
140	1,000

Available Products

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
302004	Plastic Pail	60 #	10.405 x 14.5 x 11.3	0.99	12 x 2	24
302003	Drum	660 #	23.06 x 23.06 x 34.56	8.33	3 x 1	3
302002	Tote	3,000 #	48 x 40 x 48	45.56	1 x 1	1



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 877-220-1936

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Country of Origin:
 United States

Food Grade Statement:

Gateway Food Products Company hereby certifies that DuCrose 3 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: 63/43 Corn Syrup

Nutrient	Per 20g	Per 100g
Calories	65	322
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	16 g	81.8 g
Total Sugar	11 g	54.6 g
Added Sugars	1 g	54.6 g
Polyols	0 g	0 g
Starches	0 g	0 g
Dietary Fiber	0 g	0 g
Proteins	0 g	0 g
Minerals		
Sodium	15 mg	73.6 mg
Calcium	0.6 mg	3.1 mg
Iron	0 mg	0.1 mg
Potassium	0.2 mg	0.8 mg
Vitamins		
Vitamin D	<1%	<1%
Vitamin A	<1%	<1%
Vitamin C	<1%	<1%

Nutrition Facts	
† servings per container	
Serving size	1 TBSP (20g)
Amount per serving	
Calories	65
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
<i>Trans Fat</i> 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 11g	4%
Dietary Fiber 0g	0%
Total Sugars 11g	
Includes 11g Added Sugars	22%
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
Plastic Pail	1,338
Drum	14,288
Tote	68,040



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Allergen/Sensitivity:

DuCrose 3 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