



## Technical Data Sheet Choice Blend

### Description

Choice Blend is a natural sweetener derived from corn. It contains added salt and natural vanilla to ensure the best flavor.

### Common Uses:

- Ingredient for recipes that call for something sweet, like baked goods, beverages, pies, popcorn balls, jams, preservative, fruit topping and in sauces for meat and poultry because it is a natural sweetener.

### 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	72%
pH (1:1)	3.6
Sulfur Dioxide (SO <sub>2</sub> )	7.2 ppm max
Carbohydrate Composition	
Dextrose	17.9 % db
Maltose	12.5 % db
Maltotriose	9.8 % db
Higher Saccharides	49.2 % db
Pounds per Gallon	11.60

### Viscosity

°F	cP
60	447,500
70	198,690
80	81,445
90	42,960
100	19,690
110	11,098
120	6,032
130	3,812
140	2,250

### Available Products

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
400024	4 x 1 Gallon	46 #	12.5 x 12.5 x 12.375	1.12	12 x 4	24
400025	6 x 1 Gallon	70 #	21.375 x 10 x 10.3125	1.28	8 x 5	40
400002	Plastic Pail	58 #	10.405 x 14.5 x 11.3	0.99	12 x 2	24
400008	Drum	630 #	23.06 x 23.06 x 34.56	8.33	3 x 1	3
301007	Tote	3,000 #	48 x 40 x 48	45.56	1 x 1	1



1728 North Main Street  
 Dupo, IL, 62239  
 877-220-1936

## Technical Data Sheet Choice Blend

**Country of Origin:**  
 United States

**Food Grade Statement:**

Gateway Food Products Company hereby certifies that Choice Blend 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:** Corn Syrup, Water, Salt, and Natural Vanilla.

Nutrient	Per 20g	Per 100g
Calories	60	286
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	72 g
Total Sugar	5 g	21 g
Added Sugars	5 g	21 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	107 mg
Calcium	0 g	0 g
Iron	0 g	0 g
Potassium	0 g	0 g
Vitamins		
Vitamin D	<1%	<1%
Vitamin A	<1%	<1%
Vitamin C	<1%	<1%

Nutrition Facts	
† servings per container	
<b>Serving size</b>	1 TBSP (20g)
<b>Amount per serving</b>	
<b>Calories</b>	<b>60</b>
% Daily Value*	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 15 mg	<b>1%</b>
<b>Total Carbohydrate</b> 14g	<b>4%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 5g	
Includes 5g Added Sugars	<b>10%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>
* 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	263
4 x 1 Gallon	1,052
Plastic Pail	1,315
Drum	14,288
Tote	68,040



## Technical Data Sheet Choice Blend

### Allergen/Sensitivity:

Choice Blend 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