

# Technical Data Sheet Preferred Blend

## **Description**

Preferred 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

### **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.

**Product Specifications** 

Total Solids	77%
pH (1:1)	3.9
Sulfur Dioxide (SO2)	6.5 ppm max
Carbohydrate Composition	0.00
Dextrose	28.7 % db
Maltose	10.2 % db
Maltotriose	7.7 % db
Higher Saccharides	40 % db
Pounds per Gallon	11.80

### Viscosity

1.000			
°F	сР		
60	359,290		
70	162,868		
80	69,344		
90	37,422		
100	17,399		
110	9,797		
120	5,394		
130	2,982		
140	2,025		

## **Available Products**

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
	4 x 1 Gallon	46 #	12.5 x 12.5 x 12.375	1.12	12 x 4	24
	6 x 1 Gallon	70 #	21.375 x 10 x 10.3125	1.28	8 x 5	40
	Plastic Pail	58 #	10.405 x 14.5 x 11.3	0.99	12 x 2	24
	Drum	630 #	23.06 x 23.06 x 34.56	8.33	3 x 1	3
400022	Tote	3,000 #	48 x 40 x 48	45.56	1 x 1	1

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# **Country of Origin:**

United States

### **Food Grade Statement:**

Gateway Food Products Company hereby certifies that Preferred 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, High Fructose Corn Syrup, Salt, and Natural Vanilla.

### **Nutrition Information:**

	Per	Per
Nutrient	20g	100g
Calories	60	310
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	8 g	39 g
Added Sugars	8 g	39 g
Polyols	0 g	0 g
Starches	0 g	0 g
Dietary Fiber	0 g	0 g
Proteins	0 g	0 g
Minerals		
Sodium	24 mg	119 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%

1,134 servir Serving Siz	ngs per containe e 1 TE	r BSP (20g)
Amount per se	erving	
Calorie	s	60
	9	6 Daily Value
Total Fat	0 g	0%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodiium	24 mg	19
Total Carbohy	drate 15 g	5%
Dietary Fiber	0 g	0%
Total Sugars	8 g	
Includes	8 g Added Sugars	16%
Protein	0 g	
Vitamin D	0 mcg	0%
Calcium	0 mg	0%
Iron	0 mg	0%
Potassium	0 mg	0%

# † 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



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# Allergen/Sensitivity:

Preferred 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.