

Baked Goods applications



Nutritive Sweeteners + Starches

Functionality

		Batter rheology	Body/stability	Binding	Browning	Breakage resistance	Chewability	Crumb/crust color	Crystallization control	Dusting	Fermentation	Flavor enhancer	Flowability	Humectancy/tenderizing	Sheen	Spread control	Sweetness	Sweetness control	Texture	Thickening
Breads and sweet goods	Invertose® HFCS				■			■			■			■			■	■		
	Cerelose® liquid glucose				■			■			■			■					■	
	Cerelose® dextrose				■			■			■			■			■	■	■	
	Snowflake® modified starches	■		■		■								■					■	
Cakes and cake donuts	Globe® corn syrups	■			■									■				■	■	
	Invertose® HFCS				■			■						■			■	■	■	
	Cerelose® liquid glucose				■			■						■				■	■	
	Cerelose® dextrose				■			■		■				■				■	■	
	Buffalo® corn starch	■								■									■	■
Cookies	Globe® corn syrups	■				■	■							■		■		■	■	
	Invertose® HFCS				■	■	■	■						■			■		■	
	Cerelose® liquid glucose				■			■						■				■	■	
	Cerelose® dextrose				■			■						■				■	■	
Creme fillings	Globe® corn syrups		■																■	
	Invertose® HFCS																	■	■	
	Cerelose® liquid glucose																	■	■	
	Cerelose® dextrose																	■	■	
	Snowflake® modified starches		■	■																■
Gluten-Free	Expandex® modified tapioca starch*		■			■	■				■		■						■	
Icings and glazes	Globe® corn syrups							■						■	■				■	
	Invertose® HFCS																	■		
	Cerelose® liquid glucose													■	■				■	
	Cerelose® dextrose								■					■	■				■	
	Globe® Plus maltodextrins		■					■						■	■				■	
	Globe® corn syrup solids		■					■						■	■				■	
Pies and donut fillings	Globe® corn syrups											■			■			■	■	
	Invertose® HFCS											■			■			■	■	
	Buffalo® corn starch																		■	■
	Snowflake® modified starches		■	■										■						■
Prepared mixes	Cerelose® dextrose				■			■		■			■						■	
	Buffalo® corn starch	■											■							■
	Globe® corn syrup solids												■						■	
	Snowflake® modified starches	■		■										■					■	■

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* Does not contain gluten from wheat, oats, rye, or barley.

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Baked Goods applications

Non-nutritive and polyol ingredients for no-sugar, low-sugar applications

Functionality

		Humectant	Shelf-life extender	Texture/palatability enhancer	Body/bulking agent	Flavoring enhancer/sweetener	Crystallization inhibitor	Crystal modifier	Plasticizer
Baked goods (cookies, muffins, pastries, breads)	Enliten® High Intensity Sweetener					■			
	ERYSTA® Crystalline Erythritol	■	■	■	■	■			
	GLYSTAR® Polyol Syrups	■	■	■	■	■			
	MALTISWEET® CM Crystalline Maltitol	■	■	■	■	■			
	MALTISWEET®/HYSTAR® Maltitol Syrups	■	■	■	■	■			
	SORBO® Sorbitol Solution	■	■	■	■	■			
	SORBOGEM® Crystalline Sorbitol	■	■	■	■	■			
STABILITE® SD Polyglycitol powders	■	■	■	■	■				
Cake mixes, icings, fillings	Enliten® High Intensity Sweetener					■			
	ERYSTA® Crystalline Erythritol	■	■	■	■		■	■	■
	GLYSTAR® Polyol Syrups	■	■	■	■		■	■	■
	MALTISWEET® CM Crystalline Maltitol	■	■	■	■		■	■	■
	MALTISWEET®/HYSTAR® Maltitol Syrups	■	■	■	■		■	■	■
	SORBO® Sorbitol Solution	■	■	■	■		■	■	■
	SORBOGEM® Crystalline Sorbitol	■	■	■	■		■	■	■
STABILITE® SD Polyglycitol powders	■	■	■	■		■	■	■	
Pancake syrup	Enliten® High Intensity Sweetener					■			
	MALTISWEET®/HYSTAR® Maltitol Syrups	■	■		■	■		■	
	SORBO® Sorbitol Solution	■	■		■	■		■	