

# The Corn Products U.S. Product Line



<b>Buffalo® Corn Starch</b>	General purpose, thick boiling corn starch for use in food applications. Economical thickener for products such as soups, sauces, gravies and puddings. Exhibits smooth viscosity when hot and forms a gel upon cooling.
<b>Cerelose® Anhydrous Dextrose</b>	Food grade anhydrous dextrose. Recrystallized product with very high purity, it yields low moisture and controls free water in systems needing low moisture.
<b>Cerelose® Dextrose</b>	General purpose, crystalline monohydrate dextrose. Exhibits a cool mild sweetness. Enhances flavor, browning and stability. Also has high purity, high reducing capacity, high fermentability and high osmolality.
<b>Cerelose® Coarse Dextrose &amp; Cerelose® Very Coarse Dextrose</b>	Unique, free flowing, specialty monohydrate dextrose. Developed for applications requiring a granulation coarser than Cerelose® Dextrose. Porous configuration with good flowability and good tableting properties. Excellent bulking agent and excellent carrier for flavors and colors.
<b>Cerelose® Fine Dextrose &amp; Cerelose® Very Fine Dextrose</b>	Designed for applications requiring a granulation finer than Cerelose® Dextrose. Improves stability of dry mixes by providing a more homogeneous particle size distribution. Enhances the smoothness of appearance and texture in coatings and icings.
<b>Cerelose® Liquid Dextrose</b>	Very high dextrose content. Provides convenience in handling. Ideal for sweetness, flavor enhancement and browning. High fermentability, good stability and high reducing capacity.
<b>Enzose® High Maltose Corn Syrup</b>	Ion-exchanged, enzymatically converted syrup containing high level of maltose. Controls sucrose crystallization and texture, yields moderate sweetness. Consistent high purity eliminates mineral hazing, flavor masking and unwanted color development.
<b>Expandex™ Modified Starch</b>	Modified tapioca starch designed for ethnic and gluten-free bakery applications. Provides expansion and structure stabilizing properties. Imparts texture and enhances the action of leavening agents.
<b>Globe® Corn Syrup Solids 22/24/28/42/55 DE</b>	Suitable for food applications in which liquid product cannot be used. Easy to handle, has high solution clarity and is bland in flavor. Has consistent carbohydrate distribution and low ash content. Controls crystallization and provides bulking properties.

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**Handling and Storage Recommendations:** Dextrose in bags should be stored in a clean, dry area (less than 55 percent relative humidity) and not exposed to prolonged high temperatures (less than 90°F/32°C). Bulk trucks of dry dextrose are self-unloading; railcars can be unloaded pneumatically, or mechanically using plant equipment. The product can be stored in stainless steel bins and transported pneumatically through a closed system to the use point.

Bulk trucks of liquid dextrose are usually self-unloading and do not require heating. Liquid railroad cars are heated with low pressure plant steam and unloaded either by plant air pressure, or by a plant pump. Liquid dextrose or Royal® Glucose Liquid should be stored and distributed at 125-140°F.

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<b>Globe® Corn Syrup</b>	Fundamental ingredient in many food products. Ion-exchanged to produce highest quality, purest corn syrup. Available in a range of dextrose equivalents (DE). Provides sweetness, body, crystallization control and humectancy for wide variety of food applications.
<b>Globe® Plus Maltodextrin 10/15/18 DE</b>	Designed for products in which low hygroscopicity and ready solubility are desired characteristics. Especially useful for products which require nutritive bulk without sweetness. Has low reducing sugar and is resistant to browning. Has consistent carbohydrate distribution and excellent solubility.
<b>Invertose® High Fructose Corn Syrup 42/55/90%</b>	Ideal liquid sweetener for food and beverage applications. Excellent sweetening characteristics, highly fermentable, low viscosity. Meets many bottler specifications.
<b>Maizing™ Bakery Mix</b>	Gluten-free bakery pre-mix. Helps create a moist and expanded crumb in final products. Easy-to-prepare blend complements a variety of flavor/taste combinations. These products do not contain gluten from wheat, oats, rye or barley and are ideal for people diagnosed with celiac disease or who have wheat allergies. These products may contain corn gluten.
<b>Proferm® Fermentation Nutrient</b>	This high protein ingredient provides a readily available nitrogen source for a wide variety of fermentations. Made by controlled incubation, it yields a nutrient source consistent in composition. This decreases variability that can result in lower fermentation yields.
<b>Royal-T® Dextrose + Maltodextrin</b>	Specially compounded monohydrate dextrose with added maltodextrin. Offers excellent compressibility. Excellent tableting excipient, with good flowability and low dusting.
<b>Royal® Glucose Liquid</b>	Very high conversion corn syrup rich in dextrose. Has a 95% dextrose minimum. Ideal for sweetness, flavor enhancement and browning. Has high fermentability and osmolality. Good stability.
<b>Sorbex® C Crystalline Sorbitol</b>	High purity polyol available in a variety of granulations. Unique crystalline structure makes it desirable for confectionery tableting. Used to replace sugar in low calorie and low carb foods. Suitable for diabetics.
<b>Unidex® Agglomerated Dextrose</b>	Unique product containing monohydrate dextrose and maltodextrin designed for tableting applications. Offers excellent flowability. Uniform granulation exhibits excellent compressibility for reproducible tablet weights. Has porous configuration and low dusting. Also excellent carrier for colors and flavors.

#### Handling and Storage Recommendations:

Maltodextrin: Store under cool, dry conditions, preferably less than 80°F/27°C and less than 55 percent relative humidity. Under these conditions, shelf life of unopened bags may be indefinite. Testing every three months is recommended to affirm that quality is being maintained. Store away from odoriferous materials to maintain premium integrity.

Corn Syrup Solids: Store under cool, dry conditions, preferably less than 75°F/24°C and less than 55 percent relative humidity. Under these conditions, shelf life of unopened bags may be indefinite. Testing every three months is recommended to affirm that quality is being maintained. Store away from odoriferous materials to maintain premium integrity.

Note: According to Food Chemicals Codex, Maltodextrin has less than 20 dextrose equivalent and Corn (Glucose) Syrup Solids have not less than 20 dextrose equivalent.

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