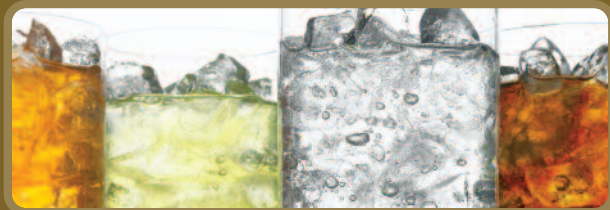


CORNSWEET® CRYSTALLINE FRUCTOSE



THE SWEETEST OF THE NUTRITIVE SUGARS

Find out how sweet high performance is with CornSweet® crystalline fructose. The sweetest of all nutritive sugars, it provides excellent sweetness and flavor profiles, thanks to a bland, clean flavor and no aftertaste.

CornSweet crystalline fructose provides intense sweetness for just the right flavor in a variety of applications, including:

- Beverages
- Baked goods
- Frozen foods
- Cereal
- Dairy products
- Reduced-calorie foods
- Canned fruits
- Toppings and sauces
- Jams and jellies
- Caramels and gum
- Post-mix, still drink concentrates

Though fructose occurs naturally in fruits and other products, the high-quality CornSweet ingredient is manufactured from corn, after processing a corn starch slurry. But this sweetener's advantages don't stop with the benefits it gets from nature.

KEY BENEFITS

- Intense sweetness allows use at lower levels
- Low glycemic index
- Enhances other sweeteners
- Clean, bland flavor with no aftertaste
- Extends shelf life

ADD LESS FOR MORE FLAVOR

CornSweet crystalline fructose's intense sweetness lets you use less of it than other products to create reduced-calorie and healthy foods and beverages. Its highly sweet flavor is perceived very quickly, without being overpowering.

Combined with other sweeteners, CornSweet crystalline fructose complements and enhances their flavors, letting you reduce sweetener solids in your formulations without losing your preferred flavor profile. Paired with flavors like cinnamon, cocoa, and even savory seasonings, CornSweet crystalline fructose enhances and brings their tastes to a peak. It also offers the advantage of masking off-flavors from high-intensity sweeteners.

LOW GLYCEMIC INDEX

CornSweet crystalline fructose also provides the added health benefit of a low Glycemic Index, particularly compared to other products.

This allows you to create great-tasting, healthy foods and beverages that are formulated with carbohydrates for energy, yet are still reduced calorie. (CornSweet crystalline fructose's intense sweetness lets you add it at low levels for low calorie loads.)

CONVENIENT

CornSweet crystalline fructose is a dry product, easy to handle and store. Its dry form also means none of the messy cleanups associated with liquid sweeteners.



For customers around the world, ADM draws on its resources—its people, products, and market perspective—to help them meet today's consumer demands and envision tomorrow's needs.

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SHELF-LIFE EXTENDER

With the highest solubility of the nutritive sugars, CornSweet® crystalline fructose has a low tendency to crystallize. This means it won't cause hardening in nutrition bars or toughness in fruit preps. Its ability to lower the freezing point in frozen beverages and concentrates lets you produce products that can be prepared at higher solids levels, yet are pourable directly from the freezer.

In addition, CornSweet crystalline fructose has low water activity and acts as a powerful humectant to prevent drying out in baked goods and nutrition bars. Plus, it does not invert at the lower pH levels common to beverages, making it an excellent flavor and sweetness saver over the product's life.

TOTAL R&D SUPPORT

Behind every ADM ingredient is the power of our global research-and-development network. Skilled scientists and technologists help customers with services including application, formulation, food processing, nutritional, and technical assistance.

PHYSICAL SPECIFICATIONS	LIMITS	METHOD
<i>Appearance</i>	White crystals	Visual
<i>Taste and Odor</i>	Sweet, no objectionable taste or odor	Sensory
<i>Granulation</i>	99% minimum through #16 mesh sieve	Rotap
	90% minimum through #30 mesh sieve	
	20% maximum through #100 mesh sieve (U.S. standard mesh)	
CHEMICAL SPECIFICATIONS		
<i>Identification</i>	Positive	USP/FCC
<i>Fructose Assay</i>	99.5% minimum	AM E-61
<i>Dextrose (glucose)</i>	0.5% maximum	AM E-61
<i>Loss on Drying</i>	0.5% maximum	USP/FCC
<i>Residue on Ignition (ash)</i>	0.05% maximum	USP/FCC
<i>Hydroxymethylfurfural (dry basis)</i>	0.1% maximum	USP/FCC
<i>Color of Solution</i>	Passes test	USP
MICROBIOLOGICAL SPECIFICATIONS		
<i>Yeast/g</i>	10 maximum	MM II-A
<i>Mold/g</i>	10 maximum	MM II-A
<i>Mesophilic Bacteria/g</i>	200 maximum	MM II-A

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