

PRODUCT DATA SHEET

Revision Date: 12/12

ATUREX[®]-50 MS Malt Syrup

ATUREX-50 MS mainly contains maltose. It is produced from rice through enzymatic liquefaction, saccharification and refined concentration. The syrup exhibits pure and mild sweetness, and has advantages of better stability, higher osmotic pressure and so on under acidic conditions.

Products Feature

- Thermal stability
- Crystallization resistance
- Viscosity
- Fermentability
- Moisture retention
- Thermal stability to high temperature syrup boiling

- Achromatous or light yellow, clear and transparent

Application

- Candy
- Beverage
- Dairy products
- Baking food
- Cold drink productst

PROPERTIES	SPECIFICATION	TYPICAL QUALITY
Appearance	Viscous liquid, no visible impurities	Pass
Flavor	Mild sweetness, no odor	Pass
Sulphated Ash	≤0.3%	0.2%
TYPICAL PROPERTIES		
Solids	≥ 70%	78%
Maltose	≥ 50%	62%
PH	4-6	5
DE Value	38-42	40
Boiling temperature	≥ 140 °C	145°C
Transparency	≥ 95	97
Total plate count	≤3000c (cfu/g)	2500c
Coliforms	≤30 (MPN/100g)	25
Pathogens	NO	Non detected
pb	≤0.5 (mg/kg)	Non detected
As	≤1.0 (mg/kg)	Non detected
Hg	≤0.5 (mg/kg)	Non detected
HANDLING & STORAGE	In unopened, original containers, 12 months at 2 - 25°C, (see Expiry date on original container)	
HS CODE	2106909090	
PACKAGING	Plastic drum/iron durm;25KG/280KG	
HEALTH & SAFETY	Please refer to Material Safety Data Sheet	



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