



Du-Crose 3[®] Corn Syrup (63/43)

Du-Crose 3 Corn Syrup (63/43) is a pure, high D.E., carbon-refined corn syrup. The enzymatic conversion of long chain dextrans into mono- and disaccharides gives Du-Crose 3 a high concentration of fermentable sugars.

Fermentable sugars, coupled with high sweetening power and lower viscosity, makes Du-Crose 3 Corn Syrup an excellent syrup for baking, flavoring, and beverage applications.

Typical Values

Physical Properties	Baume, Comm (140° /60° +1)	42.7 - 43.3
	Total Solids (%)	81.4 - 82.6
	Pounds/Gallon (100°F)	11.84
	Pounds Solids/Gallon (100°F)	9.7
Chemical Properties	Dextrose Equivalent (DE)	61 - 65
	pH (1:1)	4.5 - 5.3
	Sulfur Dioxide	40 Max
	Ash (%)	0.4 Max
Typical Composition	Dextrose	36.0 % d.b.
	Maltose	31.0 % d.b.
	Maltotriose	13.0 % d.b.
	Higher Saccharides	20.0 % d.b.

Viscosity	
°F	cP
80	25,000
90	13,000
100	6,800
110	3,800
120	2,500
140	1,000

Nutrition Facts

Serving Size - 1 Tablespoon	20 G	
	Amount Per Serving	% Daily Value
Calories	65	
Calories from fat	0	
Total Fat -	0 g	*
Saturated Fat	0 g	
Polyunsaturated Fat	0 g	
Monounsaturated Fat	0 g	
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	16 mg	1%
Total Carbohydrate	16 g	4%
Sugars	11 g	
Added Sugars	11 g	22%
Protein	0 g	
Vitamin A	**	
Vitamin C	**	
Vitamin D	**	

Additional Information

- Shelf Life 12 Months
- Ready to Use at room temperature
- No Trans Fats
- No Cholesterol
- Will Not Break Down or Discolor
- Recommended Storage: 70°F-85°F
- No Refrigeration Required

Available Products

Item #	Description	Pack	Net Weight
	Du-Crose 3	Plastic Pail	60#
	Du-Crose 3	Drum	660#
	Du-Crose 3	Tote	3,000#

Please contact our sales department for samples, pricing, and technical information regarding your specific application or shipment requirements. Private labeling & co-packing services available.

Toll-Free – (877) 220-1963
sales@gatewayfoodproducts.com
www.gatewayfoodproducts.com