



HIGH MALTOSE CORN SYRUP



High Maltose Corn Syrup (HMCS) is a food additive used as a sweetener and preservative. Made from corn starch, it is rich in maltose content. It is ideal for confectionary and offers mild sweetness, and stability, and prevents crystallization. Thus, it is popular across the confectionery industry.

At HL Agro, we deliver top-grade HMCS with assured purity, consistency, and industry-standard compliance.

APPEARANCE:

Clear, colourless to yellow tinge, thick, viscous syrup

SOLUBILITY:

Completely soluble in water

ODOR:

Odorless

FUNCTION:

For confectionery & food application

TASTE:

Mildly sweet



LEADING CLAIMS:



TECHNICAL ASPECTS

(HLAP's GUARANTEE)

- Dry Solids % at 78.0 – 82.0 %
- Sulphated Ash (% w/w on DB) – 0.25%
- Dextrose equivalent (% w/w on DB) – 38.0 % – 46.0 %
- Maltose Content – 42% Min
- pH (20% Solution, w/v) – 4.50-5.50

APPLICATIONS

- Sweetener in baked goods, beverages, and confectionery.
- Hard candies, syrup and jellies.
- Enhance the mouthfeel & glossiness.



PACKAGING

Normal HDPE barrel / bulk stainless steel tanker.



STORAGE

Store above ground in a clean, dry, and dust-free godown. Maintain ambient temperature. Keep away from water, direct sunlight, and open flames. Ensure metal caps are tightly closed.



SHELF LIFE

2 years from the date of manufacture.

Address: 7/105-C (2), Block B, Swaroop Nagar, Kanpur - 208002, Uttar Pradesh.

☎ 1800 890 3413 | ✉ info@hlagro.com | 🌐 www.hlagro.com

