



Special Sweet

Special Sweet is a blend of Du-Bake 42/43 Corn Syrup and Du-Sweet 4 - 42% High Fructose Corn Syrup. Special Sweet offers lower viscosity and higher sweetness levels than using straight Du-Bake 42/43 Corn Syrup. Manufacturers often find that Special Sweet is a more manageable product to use in bakery applications and confectionary products.

Ingredients: Corn Syrup and High Fructose Corn Syrup.

Typical Values

Physical Properties	Total Solids (%)	75.7
	Pounds/Gallon (100°F)	11.70
	Pounds Solids/Gallon (100°F)	8.8
Chemical Properties	pH (1:1)	3.90
	Sulfur Dioxide	5.5 Max
	Ash (%)	0.03 Max
Typical Composition	Dextrose	35 % d.b.
	Maltose	7.8 % d.b.
	Maltotriose	5.5 % d.b.
	Higher Saccharides	30 % d.b.

Viscosity

°F	cP
90	30,500
100	14,400
110	8,100
120	4,520

Nutrition Facts

Serving Size - 1 Tablespoon		20 G
	Amount Per Serving	% Daily Value
Calories	60	
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	0.2 mg	0%
Total Carbohydrate	15 g	5%
Sugars	10 g	
Added Sugars	10 g	20%
Protein	0 g	
Vitamin A	**	
Vitamin C	**	
Vitamin D	**	

Percent Daily Values are based on a 2,000 calorie diet.
 * Contains < 0.5 g ** Contains < 1% Daily Value

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: 40°F-80°F
- No Refrigeration Required

Available Products

Item #	Description	Pack	Net Weight
	Special Sweet	Plastic Pail	58.5#
	Special Sweet	Drum	637#
	Special Sweet	Tote	3,183#

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

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