AGENABON 20.133 PRODUCT DATA SHEET
Organic glucose and invert sugar-syrup (F30)

GENERAL DESCRIPTION

- AGENABON 20.133 is a special organic syrup with a well-balanced carbohydrate composition.

• Appearance:	yellowish, viscous fluid
• Odour:	specific
• Taste:	specific, slightly sweet

NUTRITIONAL VALUES (in g/100 g product)

• Physiological calorific value:	approx. 1267 kJ
• Protein:	traces
• Carbohydrates:	approx. 74,5
• Sugars:	approx. 62
• Fat:	traces
• Saturated fatty acids:	traces
• Dietary fibres:	traces
• Sodium:	<0,1
• Bread units:	approx. 6,2

ANALYSIS DATA

• DE-value:	approx. 80,0 % in d.s. (dry substance)
• Refraction:	73,0 – 76,0 °Bx
• pH-value (30% solution):	4,0 – 6,0
• SO_2:	none
• Carbohydrate composition (HPLC):	
Glucose:	33,0 – 37,0 % in d.s.
Fructose:	27,0 – 31,0 % in d.s.
Maltose:	19,0 – 23,0 % in d.s.
Higher saccharids:	rest
• Microbiology:	
Total plate count:	max. 1.500/g
Yeasts:	max. 10/g
Moulds:	max. 10/g
Salmonella:	negative/25g

ORGANIC CERTIFICATE

- AGENABON 20.133 is produced out of organic corn which complies with the current legal requirements of the European Union.
- AGRANA is supervised by Austria Bio Garantie, which has the check number AT-BIO-301.
- AGENABON 20.133 is NOP recognized via the EU-NOP Equivalency Arrangement.

COUNTRY OF ORIGIN

- EU

STORAGE AND SHELF LIFE

- If stored well protected from heat, coldness and direct light: at least 12 months from production. Recommended storage temperature: 0 – 40 °C

FOOD LEGISLATION

- AGENABON 20.133 (glucose and invert sugar syrup) is a foodstuff and corresponds to the relevant and valid regulations in Austria and in the EU.

PACKAGING

- Tank lorries
- Buckets of 25 kg
  (1 pallet = 16 buckets = 400 kg)
- One-way barrel of 250 kg
  (1 pallet = 2 barrels)
- IBC-totes of 1200 kg

CUSTOMS TARIFF NUMBER

- 1702 4090

PROPERTIES AND APPLICATIONS

- Because of the well-balanced mix of glucose and fructose AGENABON 20.133 has a very high sweetness and properties similar to honey.
- Due to the high content of glucose this syrup has a tendency to crystallize especially at low storage temperatures. Normal consistency can be restored by warming it up.
- Important applications:

Fillings of chocolate-products	improvement of sweetness and texture
Bread, cakes	improvement of brownness and firmness
Sweet products	improvement of sweetness and moisture-retention
Fruit preparations	improvement of sweetness
Fruit-juice, fruit-syrup	sweetener with moderate viscosity
Ice-cream	sweetener

Above stated information is indicative only and no responsibility can be assumed. Recommendation is to check suitability of our product by doing tests on your own.