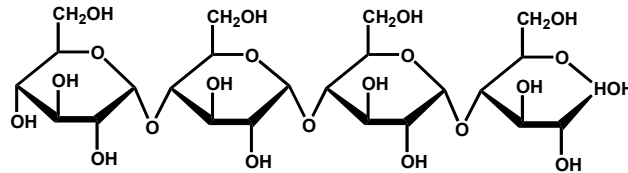


G4 Syrup

(High Maltotetraose Syrup)

An Ideal Energy Source for Sports Drinks

G4 syrup is a high maltotetraose syrup produced enzymatically from starch. It is an oligosaccharide comprising just four glucose units linked linearly.



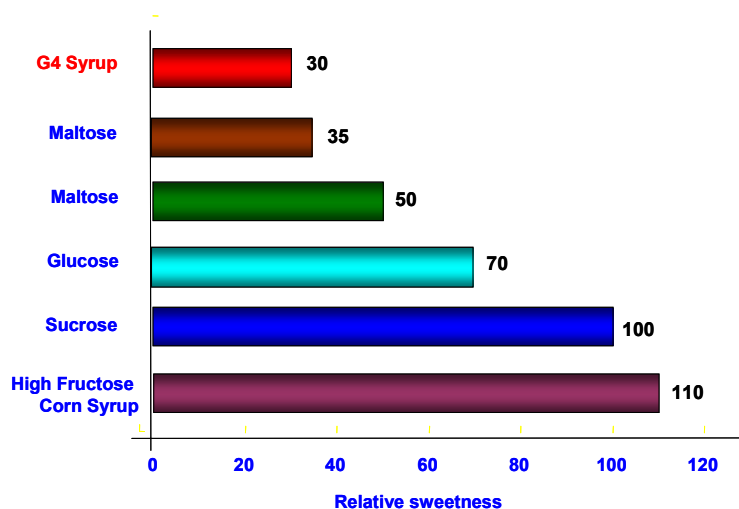
Maltotetraose

G4 Syrup is stable to heat and acid with low Maillard reactivity. It is clean tasting with mild sweetness. Like other carbohydrates it provides 4kcal/g but causes less osmotic pressure after ingestion. It is therefore ideally suited for sports beverages and also provides greater refreshment due to its lower sweetness. Together with its mild sweetness, efficient digestibility and lower osmotic effects, G4 Syrup is an ideal energy source for both sports nutrition and medical purposes.

CHARACTERISTICS

► Low sweetness

G4 Syrup has much lower sweetness compared to other syrups and therefore can be used to provide energy without excessive sweetness. It has a clean taste without the aftertaste associated with some glucose syrups and is therefore able to provide greater refreshment when used in sports beverages.



► Osmotic pressure

Due to its lower osmotic pressure compared to other syrups, G4 Syrup does not cause any discomfort even when consumed to excess.

