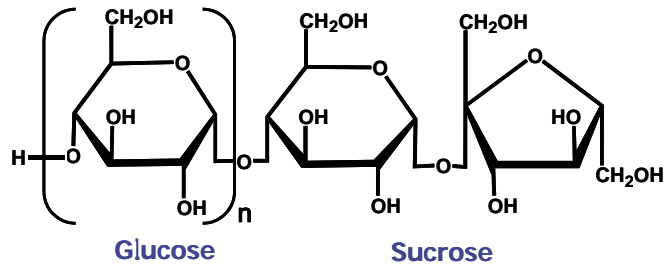


GS Syrup (Glycosyl sucrose syrup)

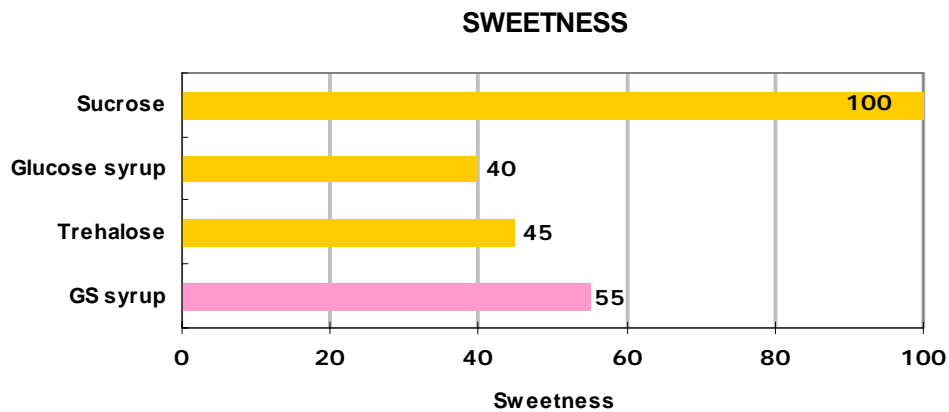
Introduction

GS Syrup is a mixture of Glycosyl sucrose and other mono, di, and oligosaccharides. It is produced enzymatically from a mixture of sucrose and starch.



Characteristics

GS Syrup has a sucrose-like sweet taste and is measurably sweeter than other traditional glucose syrups.



Functionality

GS Syrup prevents sugar re-crystallisation to a much greater extent than traditional glucose syrups:

