

Cargill's Special Fx™ is ideal for use in beverages where fewer calories or less sugar is desired while maintaining the sweet, clean taste and typical body of full calorie beverages. Special Fx™ is stable at ambient temperatures for ease in transport, handling, and storage.

REPRESENTATIVE CHEMICAL AND PHYSICAL DATA

Chemical and Physical Properties

Refractive Index (20°C)	1.4772 – 1.4797
Total Solids (%)	76.5 – 77.5
Moisture (%)	22.5 – 23.5
Sulfated Ash (%)	0.05 max
pH (undiluted)	3.3 – 4.5
Sulfur Dioxide (ppm)	3 max
Conductivity (50% DS)	< 5 micromhos
Calories (kcal/g)	3.1

Typical Carbohydrate Profile

(% Dry Basis)	
Fructose	90
Dextrose	7
Maltose	1.5
Higher Saccharides	1.5

Microbiological Limits

Mesophilic Bacteria	200 cfu/10g max
Yeast	10 cfu/10g max
Mold	10 cfu/10g max

Sensory Characteristics

Appearance	Clear Liquid
Taste	Sweet, Bland
Odor	Characteristic

Density and Viscosity Factors

Temp (°F)	Specific Gravity (100°F/60°F)	Pounds/ Gallon (100°F)	Pounds/ Gallon (DSB)	Viscosity (cP)
60	1.3930	11.60	8.93	2300
70	1.3889	11.57	8.91	1200
80	1.3848	11.53	8.88	760
90	1.3806	11.50	8.86	520
100	1.3764	11.47	8.83	360
110	1.3721	11.44	8.80	240
120	1.3678	11.39	8.77	160

Labeling Data

United States
Labeling High Fructose Corn Syrup

Special Fx™ meets all standards set by the International Society of Beverage Technologists (ISBT) for color, taste, odor, floc, and sediment.

Storage and Handling

The recommended storage temperature range for *Special Fx™* is 60-70°F. Syrups stored for extended periods (over 6 months) should be evaluated periodically for fitness of use.

The above product information describes typical product characteristics but is not guaranteed and should not be construed as product specifications. Such information is, to the best of our knowledge, true and accurate. However, since the conditions of use are beyond our control, all recommendations or suggestions are made without guarantee, express or implied, on our part. We disclaim all liability in connection with the use of the information contained herein and all such risks are assumed by the user. Nothing contained herein shall be construed to infer freedom from patent infringement. WE FURTHER DISCLAIM ALL WARRANTIES, EXPRESS OR IMPLIED, OF PRODUCT MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

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