

# TECHNICAL INFORMATION SHEET:

## GLUCOSE SYRUP LOW COLOUR

**PRODUCT NAME:**

GLUCOSE SYRUP  
LOW COLOUR

**PRODUCT CODE:**

GSYRLC

**COMMODITY CODE:**

17023090

**PACKAGING:**

25 KG

### Description

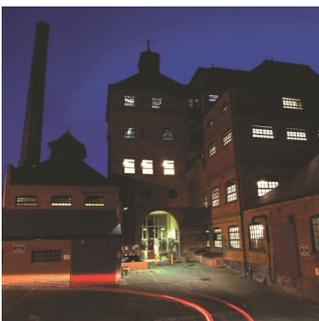
Glucose Syrup Low Colour is a non-GMO purified syrup of sugars and dextrans with a colour of <10 EBC which can be used as a priming sugar or brewlength extender.

### Benefits

- Increases sweetness and fermentability. Glucose syrup low colour is 92% fermentable
- Can be used as a kettle adjunct where residual sugars contribute to mouthfeel and flavour after fermentation
- Can be added to unfiltered beer at packaging as “primings”, contributing conditioning (sparkle) to the finished product.

### Guidelines for use

- Check that the product is within its shelf life before use
- Carry out optimisation trials to determine the correct rate of use
- Read the Safety Data Sheet prior to use



#### TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

#### REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on  
tel: +44 (0) 115 978 5494 | e: [compliance@murphyandson.co.uk](mailto:compliance@murphyandson.co.uk)

#### HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

## Principle

Brewing syrups are carbohydrate blends, usually glucose and sucrose, lightly boiled to contribute flavour and condition to finished beer. The “burnt sugars” range in fermentability from 60% to 92%. The syrups demonstrate an increase in sweetness with increasing fermentability. They can be used as kettle adjuncts where some residual sugars contribute mouthfeel and flavour after fermentation. Alternatively, if brewing syrups are added to traditional unfiltered beer at packaging, as primings they can contribute condition (sparkle) to the finished product. In the case of pasteurised beer, the whole character of the brewing syrup passes into the finished beer to contribute palette fullness and some sweetness, depending on the adjunct used.

## Application and rates of use

Glucose Syrup Low Colour can be added as a kettle adjunct or added to unfiltered beer at packaging.

To determine the correct rate of use it is advised that rates of Glucose Syrup Low Colour should be determined based on the results of optimisation trials.

In trials Glucose Syrup Low Colour used at a rate of 310 ml per hl has been known to raise the wort by one degree specific gravity.

The extract of this product is 312–317 litres degrees / kg.

The colour of this product is <10 EBC

## Storage and shelf life

- Store in original container
- Keep containers sealed when not in use
- Recommended storage temperature is 5°C, maximum is 12°C
- Shelf life of two years

<b>PRODUCT</b>	GLUCOSE SYRUP LOW COLOUR	<b>PRODUCT CODE</b>	GSYRLC
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