As Corn Syrup continues to fall out of favor with consumers, the trend to replace it with alternative sweeteners perceived as more natural is growing. This paper looks at three syrups that function the same, but are perceived differently by consumers.

FIRST, WHAT IS DE?
Syrups are categorized by Dextrose Equivalent. DE is determined by the extent of the hydrolysis, the process which turns starch into sugar. The further the process has hydrolyzed the starch, the more reducing sugars produced, the higher the DE and the sweeter the syrup.

GLUCOSE SYRUP
Any starch-based syrup over 20DE can be classified and labeled as Glucose Syrup. Glucose Syrup is made from hydrolyzed starch. While corn is commonly used as a starch source, Glucose Syrup can be made from other starch sources such as wheat, barley, rice and tapioca (cassava).

CORN SYRUP
Corn Syrup is a Glucose Syrup. When produced to 42DE it can be called either Confectioners Syrup or Corn Syrup, which is widely used in baking and confection products. When it is produced in a low cost, continuous process using acid hydrolysis, it becomes an ingredient that is negatively perceived by consumers. It can also be produced enzymatically which mimics the same hydrolysis process with less bitter notes than acid hydrolysis develops.

TAPIOCA SYRUP
Tapioca Syrup is also a Glucose Syrup. It can be produced to 42DE with enzymatic hydrolysis, which is considered more natural because it uses natural cereal enzymes rather than acid to process the starch. Briess manufactures all of its syrups and extracts enzymatically.

Glucose Syrups, whether made from corn or tapioca or wheat, all function the same at the same DE level.

As a result, BriessSweet™ Tapioca Syrup 42DE is an excellent alternative sweetener to Confectioners Syrup (Corn Syrup 42DE). It carries carbohydrate profiles very similar to Corn Syrup 42DE, and will provide the same sweetness and browning.

Replacing Corn Syrup with Tapioca Syrup helps natural, healthy and organic food formulators achieve a clean and healthy label. Few if any formulation adjustments are needed.

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