

HIGH FRUCTOSE CORN SYRUP

High Fructose Corn Syrup (HFCS) is a common ingredient used in baked goods, processed foods, and cereals. In baking applications, HFCS acts as a fermentable sugar, a sweetener and humectant. In breads, buns, rolls, and yeast raised donuts, it ferments directly without the need for sugar inversion, the chemical conversion of saccharose into glucose and fructose. It is a product of hydrolyzed corn starch and is made up of glucose and fructose units in different ratios.



SUGGESTED PUMPS:



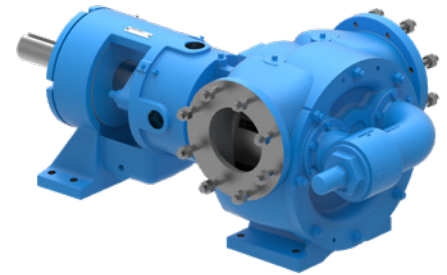
1224A SERIES™

- Cast Iron
- Jacketed for steam/oil prior to pump startup
- O-Pro® Barrier Seal
- Capacities to 400 GPM



227C SERIES™

- 316 Stainless Steel
- Jacketed for steam / oil prior to pump startup
- Hardened material options
- Capacities to 320 GPM



324A SERIES™

- Cast Iron
- Jacketed for steam/oil prior to pump startup
- Hardened material options
- Capacities to 1,600 GPM

MARKET APPLICATIONS:

- Rail car unloading
- Tanker Truck Loading / unloading
- Process Transfer pumps
- Storage Tank Recirculation Pumps

VIKING IN THE PROCESS:

Moving thick, sticky products from one tank to another is no easy task; but Viking pumps are working everyday to do just this. Whether it's transferring product from storage tanks to day tanks or as a final ingredient in a batch operation, Viking Pump's gentle, reliable pumps will improve your operational efficiency.

Note: O-Pro® seals are patented.

INTERESTED IN A PRODUCT? CONTACT YOUR STOCKING DISTRIBUTOR TODAY!

VIKING PUMP®



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