Definitions cont.

Crystaline Fructose
Crystalline fructose is made by separating the fructose from glucose in high fructose corn syrup. It is provided in crystalline form and used primarily as a replacement for sucrose in dry mix, baking and snack food applications.

Corn Oil
Corn oil is made from the oil-rich germ of the corn kernel. It is used mainly in cooking oil, salad oil and margarine. High in mono and poly unsaturated fats, corn oil is a top choice for reducing saturated fat and trans fat in numerous food products.

Corn Gluten Feed
Corn gluten feed is the protein and fiber co-product of corn processing. It is used primarily for dairy and cattle feed.

Corn Gluten Meal
Corn gluten meal is a high protein co-product of corn processing. It is used for poultry feed, pet food and other applications.

Germ Meal/Germ
Germ meal is the co-product of corn germ after oil has been extracted. It is used for its fiber and residual fat in feed for poultry and swine.

Steepwater
Steepwater is the water in which corn has been soaked (steeped) during the initial stages of the corn refining process. It contains extracted protein, amino acids and important nutrients and is used as a concentrated liquid protein supplement for cattle.

Ethanol
Ethanol is a pure alcohol produced by fermenting glucose derived from corn starch. It is a renewable alternative to petroleum-based fuels and is used as an oxygenate (octane enhancer) when blended with gasoline for automotive use. It is also used increasingly in pharmaceutical and cosmetic formulations.

Organic acids
Organic acids are acids like citric and lactic acids that are derived from the fermentation of glucose. Citric acid is used for its tart flavor in confectionery and beverages and serves as a preservative in many food products. Lactic acid is also used for its flavor and preservative qualities. It also can be converted to polyactic acid, which can be made into biodegradable plastic.

 Modified starch
Modified starch is starch that has been treated to provide specific physical and functional properties. These products add tremendous value to the baking and industrial applications. Many of today's instant and ready-to-eat foods are produced using modified starches, enabling them to maintain improved textural characteristics during freezing, thawing and heating.

Dextrins
Dextrins are a roasted form of starch and are used for their adhesive and thickening properties. Dextrins' adhesive properties make them key components in corrugated board and paper bags. They are also found in a variety of food items such as baked goods, prepared mixes, frozen desserts, and other dairy products.

Cyclodextrins
Cyclodextrins, which are produced through enzymatic treatment of starch, have the physical shape of a doughnut. The interior cavity can encapsulate ingredients such as vitamins, flavors, fragrances and drugs, which makes them useful in a variety of pharmaceutical products, nutritionally enhanced foods and beverages. They can also be used to remove cholesterol from milk and eggs.

Maltodextrins
Maltodextrins are made from starch that has been treated with acids and/or enzymes to produce long chain starch molecules that are usually spray dried to create free-flowing powders. They are used for their bulking benefits and as complex carbohydrates in many applications. Maltodextrins provide energy, texture and moisture, and they help evenly disperse ingredients in items such as protein bars, meal replacement drinks and dried soups.

Corn Syrups
Corn syrups are made from starch that has been partially reduced in size by a combination of acid and/or enzyme treatments. These syrups are manufactured in a variety of forms and provide many uses for thickening, texture, clarity and sheen in food applications such as cereal bars, ice cream, salad dressings and canned meats.

Glucose (Dextrose)
Glucose (also called dextrose) is made by treating corn syrup with naturally-occurring enzymes to break the glucose polymers down to their basic building blocks. Glucose is a monosaccharide sugar notable for its mild sweetness, texture, bulking ability and color. It serves as a source of energy for microorganisms producing vitamins, amino and organic acids, enzymes and other materials. Glucose and its derivatives are used as food ingredients for petrochemical feedstocks and a host of other materials.

High Fructose Corn Syrup (HFCS)
HFCS is a natural, nutritive, versatile sweetener offering many benefits. It is very similar to sucrose (table sugar) and honey in composition, sweetness, calories and metabolism. HFCS is composed of either 42% or 55% fructose, with the remaining sugars being primarily high amounts of higher sugars. HFCS provides energy, sweetness and moisture, and it enhances flavor and stability. It is found in numerous consumer foods and beverages due to its valued physical and functional attributes, including breads, cereals, yogurts, dairy beverages, sauces, canned fruits, baked goods and condiments.
## Household Needs
- Air freshener
- Batteries
- Briquettes
- Candles
- Cleaners
- Crayons & chalk
- Diapers
- Laundry care
- Matches
- Metal cleaner
- Surface cleaners
- Trash bags
- Twine, cord, string

## Personal Care
- Cosmetics
- Deodorant
- Hair styling products
- Moisturizer
- Mouthwash
- Shampoo & conditioner
- Soap
- Surgical dressings
- Toothpaste

## Pharmaceuticals
- Antibiotics
- Aspirin
- Coatings (food & drug)
- Cough drops
- Drugs
- Intravenous solutions
- Medicinal syrups
- Pharmaceuticals

## Tobacco
- Tobacco

## Animal Feed
- Cat
- Cattle
- Dog
- Fish
- Mink
- Poultry
- Sheep & goats
- Swine

## Chemicals
- Acetic acid
- Agrochemicals
- Dispersing agents
- Distillation processes
- Enzymes
- Fermentation processes
- Food acids
- Industrial alcohol
- Insecticides
- L-ascorbic acid
- Lecithin
- Organic solvents
- Pharmaceuticals
- Zein

## Paper, Paper Related Products
- Abrasive paper & cloth
- Bookbinding
- Envelopes
- Glassine
- Labels
- Paper
- Parchment
- Printing inks
- Straws
- Wallpaper

## Paste, Adhesives
- Adhesives
- Binders, binding agents
- Glues
- Gums
- Mucilages
- Pastes

## Textile
- Cord polishing
- Dyes & dyeing
- Oilcloth
- Printing
- Sizing materials
- Textile windowshades, shade cloth

## Building Materials
- Cardboard
- Ceramics
- Coatings (wood, metal)
- Cork products
- Fiberglass
- Fiberboard, plywood
- Glass or rock wool
- Laminated
- Linoleum
- Paints & varnishes
- Tile, ceiling
- Wall treatment compound
- Wallboard

## Mining/Metallurgy
- Electroplating
- Galvanizing
- Metal plating
- Ore refining, separation

## Misc. Industrial
- Boiler compounds
- Explosives
- Filters
- Fireworks
- Leather tanning
- Lubricating agents
- Oil-well drilling
- Plasticizers
- Plastics, including degradable
- Polyurethane foams
- Protective colloids
- Refractories
- Rubber (cold process)
- Rubber substitutes
- Shoes
- Soil treatment
- Tires (rubber)
- Water recovery (industrial)
- Wastewater treatment

## Fuel Alcohol
- Fuel alcohol

## Refined Corn Products
- 1,000’s of Uses and Growing!
- Unmodified Starch
- Modified Starch
- Dextrins
- Maltodextrins
- Glucose Syrups
- Dextrose
- HFCS
- Crystalline Fructose
- Oil
- Corn Gluten Feed
- Corn Gluten Meal
- Germ Meal/ Germ
- Steepwater
- Ethanol
- Organic Acids
- Amino Acids
- Polyols
- Xanthan Gum

## Alcoholic Beverages, Brewing
- Beer, liquor
- Flavored malt beverages
- Brandy
- Cordials
- Liqueurs
- Wine

## Beverages, Non-Alcoholic
- Carbonated
- Coffee & tea drinks
- Dairy drinks
- Protein drinks
- Fruit drinks & juices
- Powdered mixes
- Frozen beverages

## Baking, Snack Foods
- Baking powder
- Bars, energy & snack
- Biscuits
- Breads & rolls
- Cakes
- Cookies
- Crackers
- Doughnuts
- Extracts & flavors
- Food coloring
- Frosting, icing, glazes
- Pies
- Potato chips
- Powdered sugar
- Pretzels
- Spices
- Yeast

## Canned Fruits & Vegetables
- Fruits & berries
- Fruit fillings
- Fruit pectin
- Fruits, candied
- Soups
- Tomato sauces
- Vegetables

## Cereals
- Cereals
- Cereal bars

## Condiments
- Catsup
- Gravies
- Mayonnaise
- Mustard
- Oriental sauces
- Pickles, pickle products
- Relishes
- Salad dressings
- Sauce mixes
- Vinegar
- Worcestershire sauce

## Confectionery & Gum
- Chewing gum
- Chocolates
- Confectionery
- Licorice
- Marshmallows
- Nougats

## Fats & Oils
- Cooking oil
- Margarine
- Pan coatings
- Shortening

## Formulated Dairy Products
- Cheese spreads & foods
- Coffee whitener
- Condensed milk
- Frozen cream
- Yogurt

## Ice Cream & Frozen Desserts
- Frozen puddings/custards
- Ice cream or milk
- Powdered mixes
- Sherberts, water ices

## Jams, Jellies, Preserves
- Fruit butters
- Jams
- Jellies
- Marmalade
- Preserves

## Meat Products
- Bacon
- Bologna
- Breakfast meats
- Chicken products
- Dried meats
- Fish, seafood
- Hams
- Hot dogs
- Mincemeat
- Sausages
- Surimi

## Mixes, Prepared
- Cake mixes
- Cookie, brownie mixes
- Dessert mixes
- Dried foods
- Eggs, frozen or dried
- Frosting, icing mixes
- Gelatin mixes
- Gravy mixes
- Instant breakfast foods
- Instant tea
- Pancake, waffle mixes
- Quickbread mixes
- Seasoning mixes
- Soups, dried

## Syrups & Sweeteners
- Chocolate, cocoa
- Coffee syrups
- Dessert toppings
- Fruit & table
- Low calorie sweeteners
- Soda fountain

## Misc. Foods
- Baby food
- Desserts (puddings/custards)
- Dietetic preparations
- Invalid feedings
- Peanut butter
- Precooked frozen meats