



# CORNSTARCH AND CORN SWEETENERS DIVISION

This division produces cornstarch as well as starch sweeteners such as glucose syrup, dextrose, high-fructose corn syrup and oligosaccharides. The products are made at our Kashima Plant and at our Shikishima Starch Co. under strict quality control standards. The goods are used in a variety of products such as soft drinks, beer (low-malt beer) and bread.

Cornstarch is made by drying out starch derived from corn. It is used in beverages and foods such as beer and processed seafood. It is also used in industrial products such as paper, corrugated cardboard and fibers to add viscosity and adhesive properties.

Corn sweeteners (glucose syrup, dextrose, high-fructose corn syrup, oligosaccharides)

Glucose syrup is fermentable and viscous, absorbs and retains water, has adhesive properties and browns well. The syrup is used in confectioneries, bread, milk products, bean paste and jams.

Dextrose is used in beverages, confectioneries and bakery products. The substance also has medical applications. Further, it is used in seasonings such as mirin sake.

High-fructose corn syrup is used mainly by the beverage industry for use in products such as soft drinks and lactic drinks.

Oligosaccharides are receiving attention for their ability to promote bifidus bacteria growth and their ability to prevent tooth decay. Through its own research, Showa Sangyo developed its isomalto-oligosaccharides. The products are superior in their health-promoting qualities and are valued for their ease of processing. They are designated by Japan's Ministry of Health and Welfare as a food for specified health use.

## TOPICS

Our dextrose production facilities at our Kashima Plant earned ISO 9002 certification.

Our subsidiary Shikishima Starch Co. obtained ISO 9002 certification.

