

High-Fructose Corn Syrup

BIOREFINING PROCESS SOURCE

[Wet mill corn processing](#)

DESCRIPTION

High-fructose corn syrup (HFCS) is a liquid syrup refined from [corn syrup](#). HFCS-55, which contains 55 percent fructose, is considered to be as sweet as sugar and is commonly used to sweeten beverages. HFCS-42, which contains 42 percent fructose, is used in baking, dairy and processed food. Corn-based sweeteners like HFCS account for more than half of the US natural sweetener use.¹

PRICE

\$452/ton²

MARKET SIZE

8.9 million tons³

REFERENCES

¹ High-Fructose Corn Syrup. Webref.org Agricultural Glossary.
<http://www.webref.org/agriculture/h/high.htm> (23 April 2004).

² Commodity Prices and Price Projections. 1995. Food and Agricultural Policy Research Institute, Iowa State University College of Agriculture, Ames, IA.
<http://www.fapri.iastate.edu/brfbk98/tables/TablePriceProj.htm> (2004 April 19)

³ "Table 50—U.S. per capita caloric sweeteners estimated deliveries for domestic food and beverage use, by calendar year." USDA Economic Research Service.
<http://www.ers.usda.gov/briefing/sugar/Data/Table50.xls> (3 June 2004)