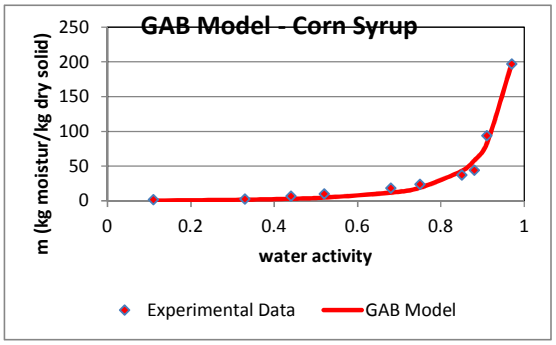
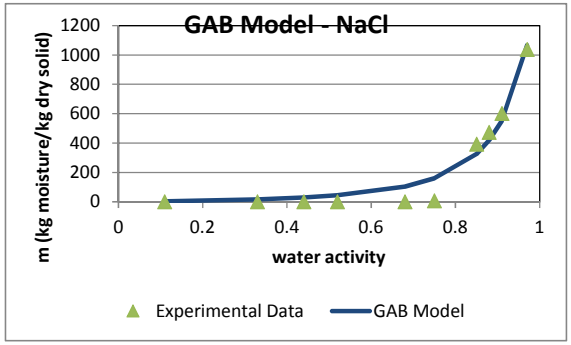
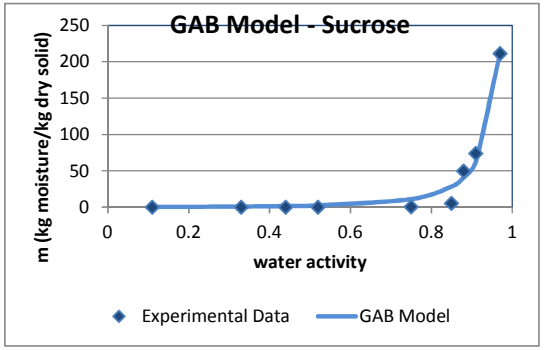
K_{cs} =	0.935			K_{NaCl} =	0.876			K_{suc} =	0.956		
C_{cs}=	0.041			C_{NaCl}=	0.005			C_{suc} =	0.002		
$m1_{cs}$ =	64.893			$m1_{NaCl}$ =	5978.274			$m1_{suc}$ =	622.298		
Corn Syrup				NaCl				Sucrose			
aw	m_{ex} (dry weight)	m_{model}	$(m_{ex} - m_{model})^2$	aw	m (dry weight)	m_{model}	$(m_{ex} - m_{model})^2$	aw	m (dry weight)	m_{model}	$(m_{ex} - m_{model})^2$
0.11	1.77	0.337892057	2.050933162	0.11	0.13	3.417556788	10.80802963	0.11	0.02	0.162059672	0.020180951
0.33	2.45	1.683308734	0.587815498	0.33	0.12	16.54514709	269.7854569	0.33	0.02	0.830394822	0.656739768
0.44	6.57	3.065536968	12.28126114	0.44	0.12	29.49466955	862.8712113	0.44	0.03	1.544973625	2.295145084
0.52	10	4.707291945	28.01275855	0.52	0.12	44.37104648	1958.155115	0.52	0.03	2.422503057	5.724070877
0.68	18.53	11.86986169	44.35744227	0.68	0.13	104.9612104	10989.58267	0.75	0.24	11.00641663	115.9157271
0.75	23.77	19.01068881	22.65104303	0.75	6.44	160.5789165	23758.80559	0.85	5.38	28.3685518	528.4735139
0.85	37.42	43.13914458	32.70861475	0.85	391.46	326.9576459	4160.553687	0.88	49.62	40.88242217	76.34526633
0.88	44.24	58.29929601	197.6638043	0.88	473.15	419.8650592	2839.284915	0.91	73.72	62.84697822	118.2226027
0.91	94.07	82.03838517	144.7597555	0.91	600.31	552.752941	2261.67386	0.97	211.28	212.4953123	1.476984049
0.97	196.95	197.592918	0.413343506	0.97	1037.31	1066.268966	838.621728			0	0
		Sum of Squares	485.49			Sum of Squares	47950.14			Sum of Squares	849.13







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The GAB Model describes well the isotherms of each component. The routine Solver was used to get the GAB parameters. The three components absorb a great amount of water and will leave less available water for other components and also for microbial growth, so it will control well the microbiology and the stability of foods with those ingredients