Non-GMO 42 DE Corn Syrup

Product Description: Non-GMO 42 DE Corn Syrup is an enzyme converted syrup, having a pleasant sweet taste and bland odor. It is colorless and of medium viscosity. 42/43 Corn Syrup is widely used in candies, jams, jellies, fountain and table syrups, where it imparts flavor, body, and moisture retention.

Specifications:
- Dextrose Equivalent: 41.0 – 46.0
- Total Solids, %: 79.7 – 81.5
- Color: 1.2 Max
- Ash, %: Trace
- SO₂, ppm: <10

Characteristics
- Appearance: Straw
- Flavor: Clean, typical
- Odor: No detectable foreign odors

Viscosities (Centipoise):
- 80°F: 80,000
- 100°F: 20,000
- 120°F: 7,000

Carbohydrate Composition (d.b.):
- Dextrose, (%): 20
- Maltose, (%): 13
- Maltotriose, (%): 12
- Higher Sacc., (%): 55

Ingredient: Corn Syrup

Microbiological Characteristics:
- Bacteria/g: <100
- Mold/g: <20
- Yeast/g: <20
- Coliforms/g: <10
- E.coli/30g: negative
- Salmonella sp./100g: negative

Weight/Volume Factors (100°F):
- Specific Gravity (Typical Results): 1.4197
- Pounds/Gallon (Typical Results): 11.84
- Dry Substance (lbs/gal.): 9.55

Packaging:
- 32 oz. jar: 2.88-2.97 lbs.
- Pail: 59 lbs.
- Drum: 644 lbs.
- Tote: 3000 lbs.

Storage: Recommended handling and storage temperature is between 120° and 125°F (49°-52°C) to prevent Dextrose crystallization and to minimize color development.

Shelf Life: Up to 1 year. Elevated storage temperatures will accelerate the natural color development of the Corn Syrup. Corn Syrup stored for longer than 6 months should be evaluated for color development prior to use. Corn Syrup stored at ambient temperatures or below, should be evaluated for color development prior to use after 6 months. Retail size is 4 years.

Kosher: Certified

Non-GMO Project Verified