42 DE Corn Syrup

**Product Description:** 42/43 Corn Syrup is an acid-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:** 39.0 – 46.5
- **Baume 100°F:** 42.7 – 43.3
- **Total Solids, %:** 79.7 – 81.5
- **pH:** 3.5 - 5.5
- **Color:** 2.5 Max
- **Ash, %** Trace
- **SO₂ ppm:** <10
- **Moisture, %:** 19.5

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

**Viscosities (Centipoise):**
- **80°F:** 74,000
- **100°F:** 17,400
- **120°F:** 5,400

**Carbohydrate Composition (d.b.):**
- **Dextrose, (%):** 20
- **Maltose, (%):** 14
- **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.

**Kosher:** Certified