Golden Barrel 42DE Corn Syrup is a regular conversion, ion exchanged, normal viscosity syrup.

**Specifications:**
- Dextrose Equivalent, %: 40.0 – 46.0
- Dry Substance, %: 79.5 – 81.5
- pH: 3.5 – 5.5
- Ash, %: 0.4 max
- SO2, ppm: <10
- Moisture, %: 18.5 - 20.5

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

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

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

**Weight/Volume Factors (100°F):**
- Specific Gravity: 1.415
- Pounds/Gallon: 11.81

**Microbiological Standards:**
- Bacteria/g: <100
- Yeast/g: <20
- Mold/g: <20

**Storage:** Recommended handling and storage temperature is 120 - 130°F to minimize color development. Corn syrup stored in bulk tanks must be stored in an environment free of bacterial activity with constant circulated, HEPA filtered, UV-sterilized headspace air.

**Shelf Life:** Shelf life is 6 months when stored under recommended conditions. Elevated storage temperatures will accelerate the natural color development of the product.

**Ingredient Statement:** Corn Syrup

**Packaging:** Bulk tanker

**Certifications:** Kosher Pareve

**Lot Coding:** Bulk tanker: lot # = source vessel ID

**GRAS:** 21 CFR 184.1866

**FCC:** Meets specifications

**Allergens:** This product contains no allergens and is processed in a facility that does not contain allergens.

**GMO:** This product may contain genetically modified material.

Reviewed: 01/17/17

Brant Widrick, Technical Manager

Note: The information in this document is true and accurate to the best of our knowledge. However, since the conditions of use are beyond our control, nothing contained herein should be construed as representation, guarantee or warranty, expressed or implied. We disclaim all liability in connection with the use of the information contained herein and all such risks are assumed by the user.