**62 DE Corn Syrup**

**Product Description:** 62/43 Corn Syrup is an acid-enzyme converted syrup. It has a pleasant taste and odor, and is somewhat sweeter and less viscous than regular syrup. It contains a higher proportion of dextrose and maltose than regular syrup, and is lower in high molecular weight carbohydrates. The high proportion of fermentable carbohydrates, along with increased sweetness make it especially useful in baked goods such as bread, rolls, etc. The lower viscosity and high sweetness level provide desirable properties in nougats, fondants, etc.

**Specifications:**
- Dextrose Equivalent: 59.0 – 67.0
- Color: 3.0 MAX
- Dry Substance, %: 81.0 – 82.7
- Baume, Comm (140°/60°+1): 42.7 – 43.3
- pH: 4.0 – 5.3
- Ash, %: 0.05 MAX
- Lead, mg/kg: <10
- SO2, ppm: <10
- Apparent Starch: negative
- Heavy Metals (as lead), mg/kg: 5 Max

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

**Viscosities (Centipoise):**
- 80°F: 20,000
- 100°F: 5,800
- 120°F: 1,800

**Carbohydrate Composition (d.b.):**
- Dextrose, (%): 35
- Maltose, (%): 30
- Trisaccharides, (%): 13
- Higher Sacc., (%): 22

**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): 1.4201
- Pounds/Gallon (Typical Results): 11.84
- Dry Substance (lbs/gal.): 9.71

**Ingredient:** Corn Syrup

**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.