



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Non-GMO 42 DE Corn Syrup

PRODUCT SPECIFICATIONS

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
pH:	4.0 – 6.0
Color	1.2 Max
Ash, %	Trace
SO ₂ , 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	60 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: Retail size is 4 years, Pails, Drums & Totes is 1 year, Tank loads is 6 months. 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

Non-GMO Project Verified



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