GOLDEN BARREL
The Sweet Taste of Tradition

GOOD FOOD, INC.
PURITY, QUALITY, AND TRADITION
GOLDEN · BARREL
BAKING PRODUCTS

PRODUCT SPECIFICATIONS

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	3.5 – 5.5
Ash, %	0.05 MAX
Lead, mg/kg	0.5 MAX
SO_2, 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

Kosher: Certified Ⓤ

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: 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.

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