



*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
Color	1.2 Max
Ash, %	Trace
SO <sub>2</sub> , 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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