

## CORN SYRUP

**Chemical and**
**Physical Properties**

	Typical
Dry Substance, %	71.2
Dextrose Equivalent (D.E.)	>97.5
Dextrose (as D-glucose), % db	>95.0
Conductivity (µmhos @ 30% d.s.)	<10.0
Color - original (CP)	1.0
SO <sub>2</sub> , ppm	<10.0

**Density & Viscosity vs. Temperature**

Temp°F	Kg/Liter	Lbs/Gal*	Viscosity, cps
80	1.325	11.12	60
100	1.322	11.07	35
120	1.319	11.01	20

**Sensory Data**

Odor	No detectable foreign odor
Flavor	Clean, typical taste

**Regulatory Data**

CAS no.	8029-43-4
<b>United States</b>	
Standard of Identity	21CFR168.120
GRAS Affirmation	21CFR184.1865
Labeling	Corn Syrup

<b>Canada</b>	
Standard Food	CFDA Regulation B.18.016
Labeling	Glucose Syrup Glucose

\*U.S. Gallons

**Microbiological Standards**

	Typical
Bacteria/g.	<100
Yeast/g.	<20
Mold/g.	<20
Coliforms/g.	<10
E. coli/30g.	negative
Salmonella sp./100g.	negative

**Nutritional Data/100g**

	Typical
Calories	285
Total Solids	71.2
Total Carbohydrate	71.2
Simple sugars	70.5
Other Carbohydrate	0.7
Ash	Trace

There are no fat, protein, fiber, vitamins, or minerals (including sodium) of dietary significance.

**Packaging and Storage**

Drum  
Tank car  
Tank wagon

Recommended handling and storage temperature is between 120° - 140°F (49° - 60°C) to prevent dextrose crystallization and minimize color development.