

HIGH FRUCTOSE CORN SYRUP - 42

SL 42 is a first generation high fructose corn syrup. It's characteristic high sweetness, clean flavor, and clarity make it a very suitable replacement for liquid cane sweetener products.

TYPICAL CHEMICAL AND PHYSICAL PROPERTIES:

% SOLIDS		71.0
% MOISTURE		29.0
pH (undiluted)		4.0
COLOR - RBU	Water White	35 Maximum
% ASH		0.05
% DEXTROSE (dry basis)		52.0
% FRUCTOSE (dry basis)		42.0
% OTHER SUGARS (dry basis)		6.0
% FERMENTABLE EXTRACT (DIRF)		95.0
WEIGHT PER GALLON @ 20° C		11.23 LBS

MICROBIOLOGICAL:

Meets all food and bottling industry specifications.

STORAGE TEMPERATURE:

RECOMMENDED 80° - 90° F

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