



*The Sweet Taste of Tradition*

# GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

## GOLDEN · BARREL BAKING PRODUCTS

### 62 DE Corn Syrup

PRODUCT SPECIFICATIONS

**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	4.0 – 5.3
Ash, %	0.05 MAX
Lead, mg/kg	0.5 MAX
SO <sub>2</sub> , 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:** Up to 1 year. 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. Corn Syrup stored at ambient temperatures or below, should be evaluated for color development prior to use after 6 months.

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