



*The Sweet Taste of Tradition*

# GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

## GOLDEN · BARREL BAKING PRODUCTS

### High Fructose Corn Syrup 42

PRODUCT SPECIFICATIONS

**Product Description:** High Fructose Corn Syrup 42 is a first generation high fructose syrup. High Fructose is a highly fermentable, low viscosity sweetener, which can be handled in existing liquid sweetener facilities. High Fructose is a versatile sweetener, which may be used at 50 – 100% replacement of sucrose or invert sugar in many applications. Its clean, non-masking sweetness permits its use in delicately flavored foods.

**Specifications:**

Solids, %	70.5 – 71.8
Moisture, %	28.5 - 29.5
pH	3.3 – 5.3
Ash, %	0.05 Max
SO <sub>2</sub> , ppm	3.0 Max
Color, RBU,	25 max

**Characteristics**

Appearance	Water White
Flavor	Clean, typical
Odor	No foreign odors

**Viscosities (Centipoise):**

80°F	155
100°F	75
120°F	35

**Carbohydrate Composition (d.b.):**

Fructose, (%)	42 min
Fructose and Dextrose, (%)	94 min
Higher Sacc., (DP2+)	6 max

**Labeling:** High Fructose Corn Syrup (United States); Glucose-Fructose (Canada)

**Microbiological Characteristics:**

Bacteria/10g DSE	200 max
Mold/10g DSE	10 max
Yeast/10g DSE	10 max

**Weight/Volume Factors:**

Lbs/Gallon, 80°F	11.21
Lbs/Gallon, 100°F	11.14
Lbs/Gallon, 120°F	11.09

**Storage:** Recommended handling and storage temperature is between 90° - 100°F (32° - 38°C) to prevent dextrose crystallization and minimize color development.

**Shelf Life:** The recommended shelf life for High Fructose Corn Syrup is 6 months when stored at ambient or slightly above ambient temperatures. With long-term storage, there is a tendency for color formation. Elevated storage temperatures will accelerate the color formation process. Storage at temperatures below ambient temperatures may lead to the development of crystals from the Dextrose component of the HFCS. Periodic examination of the stored HFCS is recommended.

**Kosher:** Certified 

**Miscellaneous:** High quality nutritive sweetener, containing 42% Fructose. Slightly less sweet than Sucrose at a more economical price. A highly fermentable sugar. Fully fermentable in breads, buns, and rolls. Contributes to humectancy. Synergistic sweetening effect. Beneficial to taste, texture, and mouthfeel. Enhances flavor. Allows delicate flavors to come through, especially fruit flavors. May reduce levels of spices and other flavors required.

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