



*The Sweet Taste of Tradition*

# GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

## GOLDEN · BARREL BAKING PRODUCTS

### High Fructose Corn Syrup 55

PRODUCT SPECIFICATIONS

**Product Description:** High Fructose Corn Syrup 55 is a second generation high fructose syrup. The principle sugars, fructose and dextrose, give it a sweetness comparable in most foods and beverages to sucrose or invert sugar. The high sweetness level of high fructose corn syrup 55 provides desirable characteristics to carbonated drinks, still drinks, and processed foods

**Specifications:**

Solids, %	76.5 – 77.5
Moisture, %	22.6 - 23.2
pH	3.3 – 4.5
Ash, %	0.05 Max
Color, RBU,	25 max

**Characteristics**

Appearance	Water White
Flavor	Clean, typical
Odor	No foreign odors

**Viscosities (Centipoises):**

70°F	1,200
80°F	700
100°F	250

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

Fructose, (%)	55 min
Fructose and Dextrose, (%)	95 min
Higher Sacc., (DP2+)	5 max

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

**Packaging:** 5-Gallon Pails, 55-Gallon Drums, 3000 lb. totes

**Microbiological Characteristics:**

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

**Weight/Volume Factors:**

Lbs/Gallon, 100°F	11.55
Dry Substance, lbs/gal	8.89

**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 55% Fructose. Equal to or slightly greater than 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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