

**HIGH FRUCTOSE 42 - Code: 02643003**  
 Corn syrup obtained by the isomerization of dextrose.

# Product Specification

## CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Appearance	Clear visc. liq., sweet flavor
Dry substance, %	70.5 to 71.5
Fructose, % b.s.	42.0 to 54.0
Odor	Characteristic
Flavor	Characteristic
Color, RBU	0.0 to 25.0
Titration acidity (NaOH 0.05 N), ml	0.0 to 4.0
Sulfur dioxide, ppm	0.0 to 3.0
Heavy metals (as Pb), ppm	< 5
Lead, ppm	0.0 to 0.1
Iron, ppm	0.0 to 1.0
Arsenic, ppm	0.0 to 1.0
Copper, ppm	0.0 to 1.0
Foreign matter	Free of foreign matter

## MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Mesophilic aerobic in 10 g, UFC	0.0 to 200.0
Mold in 10 g, UFC	0.0 to 10.0
Yeast in 10 g, UFC	0.0 to 10.0

## CERTIFICATION

Kosher pareve, Halal

## REGULATORY STATUS

CAS # 977042-84-4

**Mexico**  
 Labeling

**United States**  
 Labeling

## PACKAGING AND SHELF LIFE

Bulk product dispensed in casks and in 280 Kg drums. The product is stable when stored in well-closed containers free from water and condensation and temperature less than 60° C. By its nature, this product can form crystals in the inner content of dextrose which does not lose its features or functionality. These crystals can be easily undone by subjecting the product to heating using a hot water bath. "storage is recommended at a temperature between 26 to 36 ° C to minimize the risk of crystal formation. Consult our technical department. Bulk product should be used within 3 months after delivered and be storage at room temperature.

## NOTES

Microbiological parameters only will be reported upon client request.  
 To drum container always reported viable count.  
 Loading temperature is only for bulk product.

E00Q02643003

Version Date 25/11/2014

Version 30

Reviewed and authorized by:  
 Quality Assurance, Innovation and Technical Service

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright (c) 2012.

**Ingredion México, S.A. de C.V.**  
 Blvd. Puerta de Hierro No. 5153, piso 22.  
 Col. Fraccionamiento Plaza Andares,  
 45116  
 Zapopan, Jalisco, México  
 T: +52 (33) 38849000

ingredion.mx

ISO  
 FPO