



## GLOBE® 24 DE Corn Syrup/Glucose Solids 019240

Globe® 24 DE Corn Syrup/Glucose Solids 019240 are suitable for all food applications where a liquid product cannot be used. This product is easy to handle and is bland in flavor.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	4.0
Dextrose Equivalent (D.E.)	22.0	26.0
Color (33% w/w sol'n)	-	2.0
SO <sub>2</sub> , ppm	-	10
Conductivity (µmhos/cm @ 30% d.b.)	-	50
Ash, %	-	0.05
Apparent Starch		Negative

### Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, typical taste

### Carbohydrate Profile, % d.b. Typical

Dextrose	2
Maltose	10
Maltotriose	13
Higher Saccharides (DP4+)	75

### Microbiological Standards Max.

Standard Plate Count/g	100
Yeast/g	20
Mold/g	20
Coliforms/g	10
<i>E. coli</i> /10g	Negative
<i>Salmonella</i> /25g	Negative

### Bulk Density Min. Max.

Lb/ft <sup>3</sup>	28	38
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### Screen Test Typical

% on 60 mesh U.S.S.	1
% on 100 mesh U.S.S.	25
% on 325 mesh U.S.S.	58
% thru 325 mesh U.S.S.	16

### Nutritional Data/100 g Typical

Calories	385
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	96.3
Dietary Fiber, g	0
Total Sugars***, g	12.3
Added Sugars, g	0
Other Carbohydrate, g	84.0
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<4*
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	<0.1*

\* Not present at level of quantification.

\*\* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

Bags  
Supersacs

Product should be stored in a clean, dry area, not exposed to prolonged high temperatures (>90°F, >32°C).

### Shelf Life

2 years

### Regulatory Data

CAS No. 68131-37-3

### United States

Meets FCC (Food Chemical Codex) requirements.  
Standard of Identity 21 CFR 168.121  
GRAS Affirmation 21 CFR 184.1865  
Labeling Corn Syrup Solids or Dried Corn Syrup or Glucose Syrup Solids or Dried Glucose Syrup

### Canada

Standard Food CFDA Regulation  
Standard of Identity B.18.017  
Labeling Glucose Solids or Dried Glucose Syrup

### Features and Benefits

Enzyme converted  
Consistent carbohydrate distribution  
Spray dried  
Bland flavor  
Ease of handling  
Crystallization control  
Provides bulking properties  
Ion exchanged

Effective Date: September 25, 2024

Next Review Date: September 25, 2027

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