



GLOBE® 28 DE Glucose Solids NON GMO IP 10060090

Globe® 28 DE Glucose Solids 10060090 Non GMO IP are suitable for all food applications where a liquid product cannot be used. This product is easy to handle and has high solution clarity and a bland flavor.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	4.0
Dextrose Equivalent (D.E.)	26.0	30.0
Color (33% w/w sol'n)	-	2.0
SO ₂ , ppm	-	< 10
Conductivity (µmhos/cm @ 30% d.b.)	-	50
Ash, %	-	0.05

Sensory Data

Odor No detectable foreign odor
Flavor Clean, typical taste

Carbohydrate Profile, % d.b. Typical

Dextrose	3
Maltose	11
Maltotriose	14
Higher Saccharides (DP4+)	72

Microbiological Standards Max.

Standard Plate Count/g	100
Yeast/g	20
Mold/g	20
Coliforms/g	10
<i>E. coli</i> /30g	Negative
<i>Salmonella</i> /100g	Negative

Bulk Density Min. Max.

Lb/ft ³	28	38
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Screen Test Min. Max.

% on 60 mesh U.S.S.	-	2
		Typical
% on 100 mesh U.S.S.		4
% on 200 mesh U.S.S.		32
% on 325 mesh U.S.S.		37
% thru 325 mesh U.S.S.		27

Nutritional Data/100 g Typical

Calories	389
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	97.2
Dietary Fiber, g	0
Total Sugars***, g	15.0
Added Sugars, g	0
Other Carbohydrate, g	82.2
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

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
Ion-exchanged
Low ash content
Spray dried
Bland flavor
Remains clear in solution
Ease of handling
Crystallization control
Provides bulking properties

Effective Date: June 17, 2023

Next Review Date: June 17, 2026

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