



GLOBE® 42 DE Corn Syrup/Glucose Solids 019400

Globe® 42 DE Corn Syrup/Glucose Solids 019400 are used for all food applications where a liquid product cannot be used. This product has a coarser size distribution and has high solution clarity and a bland flavor.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	4.0
Dextrose Equivalent (D.E.)	41.0	46.0
Color (50% w/w sol'n)	-	2.0
SO ₂ , ppm	-	< 10
Conductivity (µmhos/cm @ 30% d.b.)	-	50
Apparent Starch	-	Negative
Ash, %	-	0.05

Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, typical taste

Carbohydrate Profile, % d.b.

	Typical
Dextrose	14
Maltose	26
Maltotriose	12
Higher Saccharides (DP4+)	48

Microbiological Standards

	Max.
Standard Plate Count/g	100
Yeast/g	20
Mold/g	20

Screen Test

	Min.	Max.
% on 6 mesh U.S.S.	-	1
% on 45 mesh U.S.S.	95	

Nutritional Data/100 g

	Typical
Calories	387
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	96.8
Dietary Fiber, g	0
Total Sugars**, g	40.8
Added Sugars, g	0
Other Carbohydrate, g	56.0
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
Ion-exchanged
Granular
Roll dried
Bland flavor
Remains clear in solution
Ease of handling
Crystallization control
Provides bulking properties

Effective Date: September 9, 2024

Next Review Date: September 9, 2027

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