



GLOBE® 42 DE Glucose Syrup NON GMO IP 01440090

Globe® 42 DE Glucose Syrup NON GMO IP 01440090 is an enzyme conversion, regular D.E., ion-exchanged, normal viscosity corn syrup.

Chemical and Physical Properties

	Min.	Max.
Dry Substance, %	79.7	81.5
Dextrose Equivalent (D.E.)	41.0	46.0
Color, CP	-	1.2
Conductivity (µmhos/cm @ 30% d.b.)	-	35
SO ₂ , ppm	-	< 10
Ash, %	-	0.05
Apparent Starch		Negative

Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, typical taste

Carbohydrate Profile, % d.b. Typical

Dextrose	21
Maltose	13
Maltotriose	11
Higher Saccharides (DP4+)	55

Microbiological Standards Max.

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

Density and Viscosity vs. Temperature

Temp °F	Kg/Liter	Lbs./Gal.	Viscosity, cps
80	1.423	11.86	80,000
100	1.417	11.82	20,000
120	1.411	11.77	7,000

Nutritional Data/100 g Typical

Calories	322
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	80.4
Dietary Fiber, g	0
Simple Sugars**, g	27.5
Added Sugars, g	0
Other Carbohydrate, g	52.9
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

Bulk
Drums
Totes

Recommended bulk handling and storage temperature is between 120°F-130°F (49°C-54°C) to improve ease of handling and minimize color development. For prolonged storage, lower temperatures are recommended.

Packaged product should be stored in a clean, dry area and not exposed to prolonged high temperature.

Shelf Life

1 year

Regulatory Data

CAS No. 8029-43-4

United States

Meets FCC (Food Chemical Codex) requirements.
Standard of Identity 21 CFR 168.120
GRAS Affirmation 21 CFR 184.1865
Labeling Corn Syrup or Glucose Syrup

Canada

Standard Food CFDA Regulation
Standard of Identity B.18.016 or B.18.018
Labeling Glucose or Glucose Syrup or Corn Syrup

Features and Benefits

Enzyme converted
Very low protein
Does not contribute unwanted protein interactions
Low color
Will not contribute to unwanted color
Color stability
Maintains quality in storage
Clean flavor profile
Reduces off-flavors

Effective Date: March 12, 2024

Next Review Date: March 12 2027

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