



GLOBE® 55 HM Corn Syrup/Glucose Solids 019530

Globe® 55 HM Corn Syrup/Glucose Solids 019530 is a dry, free-flowing powdered adjunct ideally suited for use in the brewing process.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	4.0
Dextrose Equivalent (D.E.)	49.0	55.0
Color (33% 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	8
Maltose	55
Maltotriose	17
Higher Saccharides (DP4+)	20

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

Screen Test Min. Max.

% on 6 mesh U.S.S.	-	2.0
		Typical
% on 20 mesh U.S.S.		37
% on 45 mesh U.S.S.		56
% on 100 mesh U.S.S.		6
% thru 100 mesh U.S.S.		1

Nutritional Data/100g 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	61.6
Added Sugars, g	35.6
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

1 year

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

Ideal carbohydrate profile
80% fermentable extract
Direct kettle addition
Facilitates high gravity brewing
Ion-exchanged
No flavor interference
Free-flowing granules
Easy handling/storage
No bulky drum disposal
No product loss
100% total extract
Very low mineral content
No mineral hazing
Faster product filtration
Better color control
Improves control of protein interaction

Effective Date: January 11, 2023

Expiry Date: January 11, 2026

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