



ENZOSE® 55 HM Corn Syrup/Glucose 015530

Enzose® 55 HM Corn Syrup/Glucose 015530 is an ion-exchanged, enzymatically converted syrup containing a high level of maltose.

Chemical and Physical Properties

	Min.	Max.
Dry Substance, %	80.0	82.0
Dextrose Equivalent (D.E.)	49.0	55.0
Color, CP	-	1.2
SO ₂ , ppm	-	< 10
Conductivity (µmhos/cm@ 30% d.b.)	-	20
Ash, %	-	0.05
Apparent Starch	Negative	

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

Density and Viscosity vs. Temperature

Temp °F	Kg/Liter	Lbs./Gal.	Viscosity, cps
80	1.425	11.88	71,500
100	1.419	11.83	15,000
120	1.413	11.78	5,000

Nutritional Data/100 g Typical

Calories	325
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	81.3
Dietary Fiber, g	0
Total Sugars**, g	51.5
Added Sugars, g	0
Other Carbohydrate, g	29.8
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

Recommended handling and storage temperature is between 120°F – 125°F (49°C – 52°C) in order to prevent dextrose crystallization and minimize color development. For prolonged storage, lower temperatures are recommended.

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

High Maltose	
Ion-exchanged	Consistent, high purity
Very low protein	Does not contribute to 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: October 28, 2022

Next Review Date: October 28, 2025

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