



CASCO™ 62 DE Corn Syrup/Glucose 016540

Casco™ 62 DE Corn Syrup/Glucose 016540 is a high conversion, normal viscosity syrup.

Chemical and Physical Properties

	Min.	Max.
Dry Substance, %	81.0	82.7
Dextrose Equivalent (D.E.)	60.0	64.0
Color, CP	-	2.0
Conductivity (µmhos/cm @ 30% d.b.)	-	50
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	37
Maltose	23
Maltotriose	11
Higher Saccharides (DP4+)	29

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	11.87	25,000
100	1.417	11.82	9,300
120	1.412	11.77	3,500

Nutritional Data/100 g Typical

Calories	329
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	1
Total Carbohydrate, g	82.2
Dietary Fiber, g	0
Total Sugars**, g	49.0
Added Sugars, g	0
Other Carbohydrate, g	33.2
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<0.4*
Iron, mg	<0.1*
Potassium, mg	<2*
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

Drum
Bulk

Recommended bulk handling and storage temperature is between 110°F-120°F (43°C-49°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

High conversion
Serves as a sweetener source
Economical source of solids
Very low protein
Does not contribute to unwanted protein interactions
Color stability
Maintains quality in storage
Clean flavor profile
Reduces off-flavors

Effective Date: May 06, 2022

Next Review Date: May 06, 2025

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2022.

5 Westbrook Corporate Ctr., 1600-90 Burnhamthorpe Road West,
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9
U.S.A. Canada
Ph: 708.551.2600 Ph: 905.281.7950

www.ingredion.us