



ENZOSE® 62 DE Corn Syrup/Glucose 016500

Enzose® 62 DE Corn Syrup/Glucose 016500 is an enzyme conversion, ion-exchanged, 62 D.E. regular viscosity corn 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
SO ₂ , ppm	-	< 10
Conductivity (µmhos/cm @ 30% d.b.)	-	50
Ash, %	-	0.05
Apparent Starch		Negative

Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, typical taste

Carbohydrate Profile, % d.b.

	Typical
Dextrose	29
Maltose	42
Maltotriose	12
Higher Saccharides (DP4+)	17

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	29,400
100	1.417	11.82	6,950
120	1.412	11.77	2,930

Nutritional Data/100 g

	Typical
Calories	327
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	81.8
Dietary Fiber, g	0
Total Sugars**, g	58.3
Added Sugars, g	0
Other Carbohydrate, g	23.5
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 110°F-120°F (43°C-49°C) to improve ease of handling 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

Enzyme conversion
 Tailored carbohydrate distribution
Ion-exchanged
 Consistent, high purity
Very low protein
 Does not contribute to unwanted protein interactions
Low Color
 Will not contribute unwanted color
Color stability
 Maintains quality in storage
Clean flavor profile
 Reduces off-flavors

Effective Date: May 1, 2023

Next Review Date: May 1, 2025

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