

ENZOSE[®] 62 DE Corn Syrup/Glucose 016700

Enzose® 62 DE Corn Syrup/Glucose 016700 is an enzyme conversion, ion-exchanged, higher solids 62 D.E. corn syrup.

| Chemical | and | Physical | Properties | |
|----------------------|-----|----------|------------|------|
| | | | Min. | Max. |
| Dury Cycle store and | 0/ | | 02.0 | 047 |

| Dry Substance, % | 83.0 | 84.7 |
|-----------------------------------|------|----------|
| Dextrose Equivalent (D.E.) | 60.0 | 67.0 |
| Color, CP | - | 2.0 |
| SO2, ppm | - | < 0 |
| 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 | 30 |
| Maltose | 42 |
| Maltotriose | 11 |
| Higher Saccharides (DP4+) | 17 |
| | |
| Miene biele -ieel Ctendende | |

| Max. |
|------|
| 100 |
| 20 |
| 20 |
| |

| Nutritional Data/100 g Calories | Typical 334 |
|------------------------------------|-----------------------|
| Total Fat, g | <0.1* |
| Cholesterol, mg | 0 |
| Sodium, mg | <4* |
| Total Carbohydrate, g | 83.6 |
| Dietary Fiber, g | 0 |
| Total Sugars**, g | 60.4 |
| Added Sugars, g | 0 |
| Other Carbohydrate, g | 23.2 |
| 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.

Effective Date: April 27, 2022

Next Review Date: April 27, 2025

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Certification

Kosher pareve Halal

Packaging and Storage

Bulk

Recommended handling and storage temperature is between II0°F-I20°F (43°C-49°C) to improve ease of handling and minimize color development. For prolonged storage, lower temperatures are recommended.

Shelf Life

l year

Regulatory Data CAS No.

8029-43-4

United States

| Meets FCC (Food Chemic | al 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 |