



Product Specification



42 High Fructose Corn Syrup (HFCS)

Physical & Chemical Properties

| | |
|-----------------------|-----------------------------|
| Dry Substance, % | 70.5 – 71.5 |
| pH | 3.3 - 4.3 |
| Ash, % | Trace |
| SO ₂ , ppm | <10 |
| Moisture, % | 28.5 – 29.5 |
| Appearance | Clear to light straw liquid |
| Odor | No detectable foreign odors |
| Sweetness Rating | 92 (Sugar = 100) |

Viscosities (Centipoise)

| | |
|-------|-----|
| 80°F | 155 |
| 100°F | 75 |
| 120°F | 35 |

Carbohydrate Composition (Dry Basis)

| | |
|---------------------|------|
| Fructose | >42% |
| Dextrose + Fructose | >92% |
| Higher Saccharides | <8% |

Weight/Volume Factors (100°F)

| | |
|------------------|-------|
| Specific Gravity | 1.335 |
| Pounds/Gallon | 11.14 |

Microbiological Standards:

| | |
|-------------------|------------------|
| Total Plate Count | <200 cfu/10g DSE |
| Yeast | <10 cfu/10g DSE |
| Mold | <10 cfu/10g DSE |
| Salmonella | Absent/25g |
| Listeria | Absent |

DSE = Dry Solids Equivalent

Nutritional Data/100g:

| | |
|--------------------|-----|
| Calories | 284 |
| Carbohydrates, (g) | 71 |
| Sugars, (g) | 69 |
| Added Sugars, (g) | 69 |

There are no fat, protein, fiber, Vit. D, calcium, iron, potassium, or other minerals of dietary significance

Storage: Recommended handling and storage temperature is between 80° and 100°F (32°- 38°C) to prevent dextrose crystallization and to minimize color development. HFCS stored in bulk tanks must be stored in an environment free of bacterial activity with constant circulated, HEPA filtered, UV-sterilized headspace air.

Shelf Life: Shelf life is 6 months when stored under recommended conditions. Elevated storage temperatures will accelerate the natural color development of the product.

Packaging: Bulk tanker

Ingredient Statement: High Fructose Corn Syrup

Certifications: Kosher Pareve

GRAS: 21 CFR 184.1866


Lot Coding: Bulk tanker: lot # = source vessel ID

FCC: Meets specifications

Allergens: This product contains no allergens and is processed in a facility that does not contain allergens.

GMO: This product may contain genetically modified material.

Reviewed: 01/17/17



Brant Widrick, Technical Manager

Note: The information in this document is true and accurate to the best of our knowledge. However, since the conditions of use are beyond our control, nothing contained herein should be construed as representation, guarantee or warranty, expressed or implied. We disclaim all liability in connection with the use of the information contained herein and all such risks are assumed by the user.