



**Product: BAKERY ESSENTIALS 42/43% DEXTROSE EQUIVALENT CLEAR CORN SYRUP 60#**  
**Item Number: 02506254**

<b><u>Chemical and Physical Properties</u></b>	<b>Typical</b>
Dry Substance, %	80.0 – 82.0
Dextrose Equivalent (D.E.)	41 - 45
Color	Clear
Moisture (%)	18.7-19.9
SO <sub>2</sub> , ppm	40 max
Baume	42.7– 43.3
Conductivity (µmhos @ 30% d.s.)	1,000
pH (1:1)	3.5-5.5
Sulfated Ash, %	0.4 max

<b><u>Typical Carbohydrate Profile</u></b>	<b>% db</b>
Dextrose	18
Maltose	16
Maltotriose	12
Higher Saccharides (DP4+)	54

<b><u>Microbiological Standards</u></b>	<b>Typical</b>
Bacteria/g	<1,000
Yeast/g	<100
Mold/g	<100

<b><u>Ingredients</u></b>	Corn Syrup or Glucose Syrup
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Last Revised 2/20/2020  
 Last Reviewed 2/20/2020