



VERSASWEET™ I526 28 DE Glucose Syrup NON-GMO IP 01420090

VERSASWEET™ I526 28 DE Glucose Syrup, code 01420090, is an enzyme conversion, ion-exchanged, low DE corn syrup. Produced under Ingredion Incorporated's TrueTrace™ Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Dry Substance, %	78.0	80.0
Dextrose Equivalent (D.E.)	26.0	30.0
Color, CP	-	1.2
Conductivity (µmhos/cm @ 30% d.b.)	-	20
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	4
Maltose	11
Maltotriose	13
Higher Saccharides (DP4+)	72

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
100	1.415	11.78	36,000
120	1.412	11.74	11,500
140	1.407	11.69	4,500

Nutritional Data/100 g

	Typical
Calories	316
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	79.0
Dietary Fiber, g	0
Total Sugars**, g	11.9
Added Sugars, g	0
Other Carbohydrate, g	67.1
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<2*
Iron, mg	<0.2*
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
Tote
Recommended bulk handling and storage temperature is between 120°F-130°F (49°C-54°C) to improve ease of handling and minimize color development. 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
Source Corn (IP- TrueTrace™)

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

Contributes lower level of labeled sugar than standard syrups
Enzyme converted
 Consistent carbohydrate distribution
Ion-exchanged
 Consistent high purity
 Very low mineral content
 No mineral hazing
Color stability
 Maintains quality in storage
Clean flavor profile

Effective Date: March 12, 2024

Next Review Date: March 12, 2027

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