

Glucosa Corn Syrup Solids 25 - Code: 10560010

The product is a mixture of dextrose, maltose, oligo and polysaccharides obtained by the partial enzymatic hydrolysis of corn starch

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Appearance	Fine powder
Color	White to slight yellow
Foreign matter	Free of foreign matter
Moisture, %	0.0 to 6.0
pH	4.0 to 5.5
Dextrose equivalent, %	22.0 to 28.0
Starch test	Negative
Sulfur dioxide, ppm	0.0 to 10.0
Transmittance, %	90.0 to 100.0
Non soluble residue	1A
Non soluble residue	1B
Non soluble residue	1C
Non soluble residue	2A
Non soluble residue	2B
Non soluble residue	2C
Sensory	Standard
Heavy metals (as Pb), ppm	< 5
Lead, ppm	0.0 to 0.1
Iron, ppm	0.0 to 10.0
Arsenic, ppm	0.0 to 2.0

MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Mesophilic aerobic bacteria, UFC/g	0.0 to 100.0
Mold, UFC/g	0.0 to 25.0
Yeast, UFC/g	0.0 to 25.0
Coliforms, MPN/g	< 3
Escherichia coli	Negative
Salmonella	Negative

CERTIFICATION

Kosher pareve, Halal

REGULATORY STATUS

CAS #	68131-37-3
Mexico	
NOM	-
FEUM	-
Labeling	Sólidos de jarabe de maíz
United States	
CFR	168.121
GRAS	21-CFR 184.1865
Labeling	Corn Syrup Solids
Canada	
Standard Food	-
Labeling	Corn Syrup Solids

FEATURES AND BENEFITS

Bland favor free Higher use levels with no flavor breakthrough No flavor masking, sparing flavor ingredients Eliminates need for more expensive extenders Only a trace of salts Extremely low sodium 100% Carbohydrate Improve product color, shelf stability Consistent quality Constant formulation Grater finished food product uniformity Plus all the features you expect from our traditional.

E00Q10560010

Version Date 06/03/2015

Version 9

Reviewed and authorized by:
Quality Assurance, Innovation and Technical Service

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright (c) 2012.

Ingredion México, S.A. de C.V.

Bldv. Puerta de Hierro No. 5153, piso 22.
Col. Fraccionamiento Plaza Andares,
45116
Zapopan, Jalisco, México
T: +52 (33) 38849000

ingredion.mx

ISO
FPO

Glucosa Corn Syrup Solids 25 - Code: 10560010

The product is a mixture of dextrose, maltose, oligo and polysaccharides obtained by the partial enzymatic hydrolysis of corn starch

PACKAGING AND SHELF LIFE

This product is available in multilayer kraft paper bags. Since it is a dried product it will maintain its characteristics for 3 years when it is stored in the original closed container, in a cool, dried place free from humidity, dust, insects, rodents and foreign odors. Because of the high hygroscopicity moisture content increases over time, nevertheless, this phenomena does not affect the product functionality or declared shelf life as long as this remains as free flowing powder and free of hard lumps.

E00Q10560010

Version Date 06/03/2015

Version 9

Reviewed and authorized by:
Quality Assurance, Innovation and Technical Service

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright (c) 2012.

Ingredion México, S.A. de C.V.

Bld. Puerta de Hierro No. 5153, piso 22.
Col. Fraccionamiento Plaza Andares,
45116
Zapopan, Jalisco, México
T: +52 (33) 38849000

ingredion.mx

ISO
FPO