



ENZOSE® 42 HM Corn Syrup/Glucose 014420

Enzose® 42 HM Corn Syrup/Glucose 014420 is an ion-exchanged, enzymatically converted syrup containing a high level of maltose.

Chemical and Physical Properties

	Min.	Max.
Dry Substance, %	79.5	81.5
Dextrose Equivalent (D.E.)	43.0	47.0
Color, CP	-	1.0
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	7
Maltose	42
Maltotriose	16
Higher Saccharides (DP4+)	35

Microbiological Standards

	Max.
Standard Plate Count/g	100
Yeast/g	20
Mold/g	20

Nutritional Data/100 g

	Typical
Calories	323
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	80.8
Dietary Fiber, g	0
Total Sugars**, g	39.5
Added Sugars, g	0
Other Carbohydrate, g	41.3
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.

Certification

Kosher pareve
Halal

Packaging and Storage

Bulk

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. For prolonged storage, lower temperatures are recommended.

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

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 Corn Syrup

Features and Benefits

Enzyme converted	Tailored carbohydrate distribution
Very low protein	Does not contribute unwanted protein interactions
Low color	Will not contribute to unwanted color
Color stability	Maintains quality in storage
Clean flavor profile	Reduces off-flavors

