



GLOBE® 42 DE Corn Syrup/Glucose 01 I 420

Globe® 42 DE Corn Syrup/Glucose 01 I 420 is a 42 DE regular conversion, ion-exchanged, normal viscosity syrup.

Chemical and Physical Properties

	Min.	Max.
Dry Substance, %	79.7	81.5
Dextrose Equivalent (D.E.)	40.5	46.5
Color, CP	-	1.2
SO ₂ , ppm	-	< 10
Conductivity (µmhos/cm @ 30% d.b.)	-	20
Ash, %	-	0.05
Apparent Starch		Negative

Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, typical flavor

Carbohydrate Profile, % d.b.

	Typical
Dextrose	21
Maltose	13
Maltotriose	11
Higher Saccharides (DP4+)	55

Microbiological Standards

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

Density & Viscosity vs. Temperature

Temp °F	Kg/Liter	Lbs./Gal.	Viscosity, cps
80	1.421	11.86	74,000
100	1.415	11.81	17,400
120	1.409	11.76	5,400

Nutritional Data/100 g

	Typical
Calories	322
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<1*
Total Carbohydrate, g	80.6
Dietary Fiber, g	0
Total Sugars**, g	27.2
Added Sugars, g	0
Other Carbohydrate, g	53.4
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<1*
Iron, mg	<2.4*
Potassium, mg	<10*
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

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 or
Corn Syrup

Features and Benefits

Regular conversion

Higher viscosity/solids building

Better control of sucrose crystallization

Texture control

Moderate sweetness

Ion-exchanged

Consistent, high purity

Very low protein

Does not contribute to unwanted protein
interactions

Low color

Will not contribute unwanted color

Color stability

Maintains quality in storage

Clean flavor profile

Reduces off-flavors

