



**GLOBE® 62 DE Glucose Syrup NON GMO IP 01650090**

GLOBE® 62 DE Corn Syrup/Glucose NON GMO IP 01650090 is an enzyme conversion, ion-exchanged, 62 D.E. regular viscosity corn syrup.

**Chemical and Physical Properties**

	Min.	Max.
Dry Substance, %	81.0	82.7
Dextrose Equivalent (D.E.)	60.0	64.0
Color, CP	-	2.0
SO <sub>2</sub> , ppm	-	< 10
Conductivity (µmhos/cm @ 30% d.b.)	-	50
Ash, %	-	0.05
Apparent Starch		Negative

**Sensory Data**

Odor	No detectable foreign odor
Flavor	Clean, typical taste

**Carbohydrate Profile, % d.b. Typical**

Dextrose	29
Maltose	42
Maltotriose	12
Higher Saccharides (DP4+)	17

**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
80	1.423	11.87	29,400
100	1.417	11.82	6,950
120	1.412	11.77	2,930

**Nutritional Data/100 g Typical**

Calories	327
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	81.8
Dietary Fiber, g	0
Total Sugars**, g	58.3
Added Sugars, g	0
Other Carbohydrate, g	23.5
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  
Drums  
Totes

Recommended handling and storage temperature is between 110°F-120°F (43°C-49°C) to improve ease of handling and minimize color development. For prolonged storage, lower temperatures are recommended.

**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**

Enzyme conversion  
    Tailored carbohydrate distribution  
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

Effective Date: March 12, 2024

Next Review Date: March 12, 2027

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