technical specification

GLOBE® 63 DE Glucose Syrup NON-GMO 016603 (01660300, 01660301)

GLOBE® 63 DE Glucose Syrup 016603 is a tapioca based, high conversion glucose syrup that is suitable for use in a wide variety of food and confectionery applications. Its higher sweetness makes it suitable for use in confections and fruit preparations. This product is produced under Ingredion Incorporated's TrueTrace™ Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Dry Substance %	81.5	82.7
Dextrose Equivalent	61.0	65.0
SO_2, ppm	-	<10
Color, CP	-	2.0
pH (50% w/w sol'n)	4.0	6.0
Ash, % d.b.	-	0.5

Physical Appearance

Color	Clear to yellowish liquid

Carbohydrate Profile, % d.b.

	Typical
Dextrose	34
Maltose	33
Maltotriose	8
High Saccharide (DP4+)	25

Microbiological Limits

	Max.
Standard Plate Count, cfu/g	1000
Yeast, cfu/g	100
Mold, cfu/g	100
E. coli/10g	Negative
Coliforms/g	Negative
Salmonella/25g	Negative

Nutritional Data/100 g

	Typical
Calories	328
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<1*
Total Carbohydrate, g	82.0
Dietary Fiber, g	0
Total Sugars, g	55.0
Added Sugars, g	0
Other Carbohydrate, g	27.0
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium, mg	1
Iron, mg	<0.4*
Potassium, mg	<2*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher Pareve
Halal

Packaging and Storage

Drums
Totes

Recommended bulk handling and storage temperature is between 110°F-130°F (43°C-54°C). For prolonged storage, lower temperatures are recommended.

Shelf Life

18 Months
Bulk syrups stored for extended periods (longer than 3 months) should be re-evaluated periodically for appropriate use.

Regulatory Data

Meets FCC (Food Chemical Codex) requirements.

Source	Tapioca
CAS No.	8029-43-4

United States

Standard of Identity	21 CFR 168.120
Labeling	Tapioca 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 Tapioca Syrup

Features and Benefits

TrueTrace™ certified non-GM.
Typical applications include: Marshmallow, Soft Candies, Creams, Jellybeans, Infused Fruit Pieces, Fruit Preparations.

Effective Date: March 12, 2024 Next Review Date: March 12, 2027

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