



Ingredion™

technical specification

## VERSASWEET™ 172I 34 DE Glucose Syrup 01402000

VERSASWEET™ 172I is a specialty enzyme converted, ion-exchanged corn syrup with low levels of dextrose and maltose (i.e. DPI and DP2), and low viscosity (similar to enzyme converted 42DE syrup).

### Chemical and Physical Properties

	Min.	Max.
Dry Substance, %	78.0	80.0
Dextrose Equivalent (D.E.)	32.0	36.0
Color, CP	-	1.2
Conductivity (µmhos/cm @ 30% d.b.)	-	20
SO <sub>2</sub> , ppm	-	< 10
Ash, %	-	0.05
Apparent Starch		Negative

### Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, typical taste

### Carbohydrate Profile, % d.b.

	Min.	Max.
Dextrose + Maltose	-	17
Higher Saccharides (DP3+)	83	-

### Microbiological Standards

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

### Nutritional Data/100 g

	Typical
Calories	316
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	79.0
Dietary Fiber, g	0
Total Sugars**, g	13.4
Added Sugars, g	0
Other Carbohydrate, g	65.6
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<2*
Iron, mg	<0.2*
Potassium, mg	<2*
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-140°F (49°C-60°C) to improve ease of handling and minimize color development. 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  
Labeling Glucose or Glucose Syrup

### Features and Benefits

Contributes lower level of labeled added sugar than standard syrups  
Low viscosity, similar to enzymatic 42DE syrup  
Enzyme converted; consistent carbohydrate distribution  
Clean flavor profile  
Very low protein; does not contribute to unwanted protein interactions  
Stable color; Maintains quality in storage  
Moderate sweetness

Effective Date: July 25, 2019

Next Review Date: July 25, 2022

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