

## GLOBE® 55 HM Corn Syrup/Glucose Solids 019530

Globe® 55 HM Corn Syrup/Glucose Solids 019530 is a dry, free-flowing powdered adjunct ideally suited for use in the brewing process.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	4.0
Dextrose Equivalent (D.E.)	49.0	55.0
Color (33% w/w sol'n)	-	2.0
SO <sub>2</sub> , ppm	-	< 10
Conductivity (µmhos/cm @ 30% d.b.)	-	50
Apparent Starch	-	Negative
Ash, %	-	0.05

### Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, typical taste

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

Dextrose	8
Maltose	55
Maltotriose	17
Higher Saccharides (DP4+)	20

### Microbiological Standards Max.

Standard Plate Count/g	100
Yeast/g	20
Mold/g	20
Coliforms/g	10
<i>E. coli</i> /30g	Negative
<i>Salmonella</i> /100g	Negative

### Screen Test

	Min.	Max.
% on 6 mesh U.S.S.	-	2.0
<b>Typical</b>		
% on 20 mesh U.S.S.		37
% on 45 mesh U.S.S.		56
% on 100 mesh U.S.S.		6
% thru 100 mesh U.S.S.		1

### Nutritional Data/100g Typical

Calories	389
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<4*
Total Carbohydrate, g	97.2
Dietary Fiber, g	0
Total Sugars**, g	61.6
Added Sugars, g	35.6
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

Bags  
Supersacs

Product should be stored in a clean, dry area, not exposed to prolonged high temperatures (>90°F, >32°C).

### Shelf Life

1 year

### Regulatory Data

CAS No. 68131-37-3

### United States

Meets FCC (Food Chemical Codex) requirements.  
Standard of Identity 21 CFR 168.121  
GRAS Affirmation 21 CFR 184.1865  
Labeling Corn Syrup Solids or Dried Corn Syrup or Glucose Syrup Solids or Dried Glucose Syrup

### Canada

Standard Food CFDA Regulation  
Standard of Identity B.18.017  
Labeling Glucose Solids or Dried Glucose Syrup

### Features and Benefits

Ideal carbohydrate profile  
80% fermentable extract  
Direct kettle addition  
Facilitates high gravity brewing  
Ion-exchanged  
No flavor interference  
Free-flowing granules  
Easy handling/storage  
No bulky drum disposal  
No product loss  
100% total extract  
Very low mineral content  
No mineral hazing  
Faster product filtration  
Better color control  
Improves control of protein interaction

Effective Date: November 12, 2017

Expiry Date: November 12, 2020

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