

Technical Data Sheet Gateway DuBake Corn Syrup

Description

Glucose syrups offer alternative functional properties to sugar as well as economic benefits, and are extremely versatile sweeteners. The relative sweetness of 42 DE to sucrose is 40 - 45%.

Common Uses:

- Ingredient for recipes that call for something sweet, like canned fruit preserves, ice cream, bakery products, jams, soft drinks, various types of confectionery products, and as a booster in the fermentation of alcohol.

Claims:

Kosher Pareve
SQF Food Safety and Food Quality

Handling and Storage:

Store at 70°F - 85°F in a dry and odor free environment

Shelf Life:

12 Months from the date of manufacture

Product Specifications

Dry Substance (DS)	80.5%
Dextrose Equivalence (DE)	42
Baume	43
pH	4
Sulfur Dioxide (SO ₂)	<9 ppm
Moisture	19.6%
Pounds Per Gallon (100°F)	11.8
Dextrose	20 % db
Maltose	14 % db
Maltotriose	11 % db
Higher Saccharides	55 % db
Pounds Per Gallon	12

Viscosity

°F	cP
60	500,000
70	222,000
80	91,000
90	48,000
100	22,000
110	12,400
120	6,740
130	4,260
140	2,515

Available Products

Item #	Pack	Weight	Size (L x W x H)	Cube	Ti x Hi	Pallet QTY
301006	Plastic Pail	60 #	10.405 x 14.5 x 11.3	0.99	12 x 2	24
301003	Drum	660 #	23.06 x 23.06 x 34.56	8.33	3 x 1	3
301002	Tote	3,000 #	48 x 40 x 48	45.56	1 x 1	1

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Country of Origin:
United States

Food Grade Statement:

Gateway Food Products Company hereby certifies that Gateway DuBake Corn Syrup is Generally Recognized as Safe (GRAS) as per 21CFR 182.1 and it is manufactured in Good Manufacturing Practices and is safe for its intended use.

Ingredients: 42/43 DE Corn Syrup

Nutrient	Per 20g	Per 100g
Calories	64	322
Total Fat	0 g	0 g
Saturated Fat	0 g	0 g
Polyunsaturated Fat	0 g	0 g
Monounsaturated Fat	0 g	0 g
Trans Fat	0 g	0 g
Cholesterol	0 g	0 g
Total Carbohydrate	16 g	80 g
Total Sugar	5 g	27 g
Added Sugars	5 g	27 g
Polyols	0 g	0 g
Starches	0 g	0 g
Dietary Fiber	0 g	0 g
Proteins	0 g	0 g
Minerals		
Sodium	.4 mg	2 mg
Calcium	0 mg	0 mg
Iron	0 mg	0 mg
Potassium	0 mg	0 mg
Vitamins		
Vitamin D	<1%	<1%
Vitamin A	<1%	<1%
Vitamin C	<1%	<1%
Moisture	2.8 g	19 g

Nutrition Facts	
† servings per container	
Serving size	1 TBSP (20g)
Amount per serving	
Calories	60
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 16g	5%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 5g Added Sugars	10%
Protein 0g	
Vitamin D 0mcg	
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet, 2,000 calories a day is used for general nutrition advice.	

† Servings Per Container

Package Size	Servings Per Container
Plastic Pail	1,361
Drum	14,969
Tote	68,040

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Allergen/Sensitivity:

Gateway DuBake Corn Syrup does not contain any of the nine major allergens, which are soy, eggs, peanut, milk, wheat, tree nuts, fish, shellfish and sesame.

Allergen	In the Product	On the same Line	In the Facility
Soy	No	No	Yes
Wheat	No	No	Yes
Gluten	No	No	Yes
Milk	No	No	Yes
Fish	No	No	Yes
Egg	No	No	Yes

GMO Statement GMO Free

The products manufactured by our corn syrup suppliers are manufactured from corn developed by biotechnology methods commonly referred to as “genetically modified”. However, the products themselves are not Genetically Modified Organisms (“GMO’s”) since they are not biological entities capable of replication or of transferring genetic material. In addition, our corn syrup products are not manufactured by biotechnology methods (i.e. recombinant deoxyribonucleic acid (DNA techniques).

According to best available scientific methodology (i.e. PCR testing), our products are not expected to contain GMO’s or residues of protein or DNA associated with genetic modification.

Labeling requirements for biotechnology and GMO’s vary within different regions of the world. Please consult local regulatory representatives for determination of the labeling requirements for the region that the consumer product(s) will be marketed.

In reference to the USA federal regulations, please find below the URL address to the US Food and Drug Administration draft guidance document regarding the voluntary labeling for foods that have or have not been developed using bioengineering.