

## Cargill Dry GL™ 01925

<b>Description</b>	Spray-dried glucose syrup obtained by enzymatic conversion of common corn starch		
<b>Functionality</b>	<ul style="list-style-type: none"> <li>- very bland flavor with slight sweetness</li> <li>- versatile bulking agent</li> <li>- can be dissolved in room temperature water at levels up to 70%</li> <li>- low hygroscopicity</li> </ul>		
<b>Typical Data</b>	Moisture	%	5.0
	D.E. (Lane Eynon)		25.0
	pH		5.0
	Bulk Density (packed)	lbs/ft <sup>3</sup>	43.0
		g/l	690
	Typical Particle Size (thru US 100 Mesh)	%	98.0
	Ash	%	0.03
	Carbohydrate Composition		
	Dextrose	%	2.5
	Maltose	%	9.5
	Maltotriose	%	11.5
	Higher saccharides	%	76.5
<b>Applications</b>	Cargill Dry GL™ 01925 is a low DE corn syrup solid recommended in: <ul style="list-style-type: none"> <li>- peanut butter</li> <li>- dairy products</li> <li>- coatings for nuts and snack foods</li> <li>- soup, sauce and gravy mixes</li> <li>- coffee whiteners</li> </ul>		
<b>Packaging</b>	Semi-bulk Net 50 lb. (22.5 kg) multi-ply bags		
<b>Storage</b>	Best storage is realized in a clean, dry, odor-free area at ambient temperature and humidity. The recommended best before date is 24 months from date of manufacture. Corn syrup solids stored beyond the best before date should be tested periodically for fitness of use.		
<b>Legislation</b>	Cargill Dry GL™ 01925 complies with FDA regulation 21 <u>CFR</u> 184.1865 and should appear in the ingredients list as corn syrup solids, dried corn syrup, glucose solids or dried glucose solids. Please consult your legal counsel for labeling requirements.		
<b>HTS Code</b>	1702.30.0040		
<b>Safety</b>	Excessive dusting can be flammable and explosive.		

**Cargill, Inc.**

**1710 – 16<sup>th</sup> Street, S.E.  
P.O. Box 1467  
Cedar Rapids, IA 52406**

**Tel.: #1-877-650-7080  
Telefax: #1-319-399-6680  
customer\_service@cargill.com**

01/03/03

***The analyses are merely typical guides.*** They are not to be construed as being specifications. All of the above information is, to the best of our knowledge, true and accurate. However, since the conditions of use are beyond our control, all recommendations or suggestions are made without guarantee, express or implied, on our part. We disclaim all liability in connection with the use of the information contained herein or otherwise, and all such risks are assumed by the user. Nothing contained herein shall be construed to infer freedom from patent infringement. We further expressly disclaim all warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE.