

Cargill Dry GL™ 01939

Description	Dried glucose syrup obtained by acid conversion of common corn starch		
Functionality	<ul style="list-style-type: none"> - fine granular form - low hygroscopicity - moderate reducing sugars content - can be dissolved in room temperature water levels up to 70% - reduced tendency to dust - good bulking agent - bland flavor with moderate sweetness 		
Typical Data	Moisture	%	5.0
	D.E. (Lane Eynon)		36.0
	pH		4.7
	Bulk Density (packed)		
	Syntron	lbs/ft ³	61
	Stampf	g/l	975
	Particle Size		
	Residue on US 8 Mesh (2.36 mm)	%	0
	Thru US 40 Mesh (.425 mm)	%	98
	Carbohydrate Composition		
	Dextrose	%	13
	Maltose	%	11
	Maltotriose	%	11
	Higher saccharides	%	65
Applications	<p>Cargill Dry GL™ 01939 is an intermediate DE corn syrup solid used in freezing point control and as a bodying agent in foods where the addition of water is not desirable. These include:</p> <ul style="list-style-type: none"> - chewing gum - hard candy - fruit leathers - spices & seasonings - cake mixes - batter mixes 		
Packaging	Net 50 lb. (22.5 kg) multi-ply bags		
Storage	<p>Best storage is realized in a clean, dry, odor-free area at ambient temperature and humidity. The recommended best before date is 12 months from date of manufacture. Granular corn syrup solids stored beyond the best before date should be tested periodically for fitness of use.</p>		
Legislation	<p>Cargill Dry GL™ 01939 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.</p>		
HTS Code	1702.30.0040		
Safety	Excessive dusting can be flammable and explosive.		

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