

## GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

## GOLDEN BARREL BAKING PRODUCTS

**Treatment:** Light Corn Syrup is not treated in any way

with irradiation, steam, ethylene oxide or other similar

**Ingredients:** Corn syrup, high fructose corn syrup,

## **Light Corn Syrup**

process.

vanilla, salt

**Specifications:** 

 $\begin{array}{lll} \text{Brix} & 77.0 - 79.0 \\ \text{pH} & 3.5 - 4.5 \\ \text{Total Sugars} & 75.5 - 79.5 \end{array}$ 

**Characteristics** 

Appearance Straw

Flavor Characteristic Odor Characteristic

**<u>Storage:</u>** Recommended storage for light corn syrup is ambient room temperature.

**Shelf Life:** Recommended shelf life for bottled light corn syrup is 2 years. Bulk size containers is 1 year.

Microbiological Characteristics:

APC/g <100

Mold/g <20

Yeast/g <20
Coliforms/g <10
E.coli/30g negative
Salmonella sp./100g negative

Packaging:

 ½ Gallon
 5.88 lbs.

 Quart
 2.94 lbs.

 Pint
 1.47 lbs.

 Pail
 60 lbs.

 Drum
 644 lbs.

 Tote
 3000 lbs.

Kosher: Certified 0

Seas Brunner
Director of Quality Control

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