



1. Identification of Substance

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|-----------------------------------|---|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Product | : | High Maltose Corn Syrup |
| Packing | : | 300 kgs. food grade HDPE drums, Bulk Stainless Steel Tankers. |
| Shelf Life | : | 2 years from the date of manufacture. |
| Storage & Preservation | : | Shall be stored above the ground in hygienic condition. Maintain ambient temperature. Keep away from water, direct sunlight and flames. Ensure metal caps are intact. |
| Intended Use | : | Used as a sweetener in confectionery applications such as manufacturing of hard-boiled candies, etc. |
| Sampling Plan | : | As per guideline HL/QC/FG-SMP/01 |

2. Physical & Chemical Parameters

| Parameter | Specifications | Method of Analysis |
|-----------------------------------|----------------------------------------------------------|----------------------|
| Description | Clear, Colourless to yellow tinge, thick viscous syrup. | Visual Inspection |
| Dry Solids % (Brix)* | 78.0% – 82.0 % | Refractometer method |
| Sulphated Ash (% w/w on DB) | 0.25 % | FSSAI Manual 4, 2015 |
| Dextrose Equivalent (% w/w on DB) | 38.0% – 46.0 % | Lane Eynon Titration |
| Maltose Content | ≥ 42% | HPLC |
| pH (50% Solution, w/v) | 4.50 – 5.50 | AOAC 943.02 |
| Sulphur Dioxide* | ≤ 400 ppm. | Iodometric Titration |
| Acidity (ml of 0.1N NaOH / 5g) | ≤ 0.6 mL. | FSSAI Manual 4, 2015 |
| Starch | Absent (No blue colour is produced with Iodine solution) | FSSAI Manual 4, 2015 |

3. Microbiological Specification

| Parameter | Specifications |
|----------------------|-----------------|
| Total Plate Count | ≤ 1000 cfu/gms. |
| Total Yeast & Moulds | ≤ 100 cfu/gms. |
| E. coli | Absent/gms. |
| Salmonella | Absent/25 gms. |