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42 High Fructose Corn Syrup, a food grade product, is filtered and stored in our Lakeville, New York facility. This product is handled in accordance with Current Good Manufacturing Practices and complies with the Federal Food Drug and Cosmetic Act and all other FDA regulations as well as any applicable state statutes and regulations.

## 42 HIGH FRUCTOSE CORN SYRUP

### REPRESENTATIVE PROPERTIES:

|            |                |
|------------|----------------|
| Solids %   | 70.5 – 71.5    |
| Moisture % | 28.5 – 29.5    |
| pH         | 3.0 – 4.5      |
| Appearance | Clear Liquid   |
| Taste      | Sweet, Bland   |
| Odor       | Characteristic |

### CARBOHYDRATE COMPOSITION:

|                      |    |
|----------------------|----|
| Fructose %           | 42 |
| Dextrose %           | 52 |
| Maltose %            | 3  |
| Higher Saccharides % | 3  |

### WEIGHT / VOLUME FACTORS:

|                     |       |
|---------------------|-------|
| Pounds/Gallon (Wet) | 11.15 |
| Pounds/Gallon (Dry) | 7.92  |

### INGREDIENT STATEMENT:

High Fructose Corn Syrup

### PRODUCT STORAGE:

Product use is recommended within 60 days of delivery date from tanks with head space protected by U.V. Lamps and filtered forced circulating air. Recommended storage temperature of 42 High Fructose Corn Syrup is 80-100 Deg. F.

The above specifications are merely typical guides. No warranty is expressed or implied as to suitability for a particular application. The information is to the best of our knowledge, true and accurate. 7.25.23

A handwritten signature in black ink, appearing to read "Taylor Chappell".

Taylor Chappell  
Quality Assurance  
Ingredients Plus, LLC.