

**Certificate of Analysis**

**Product: Corn Syrup, Light**  
**Item Number: C3226**  
**Grade: FCC**  
**Lot Number: 260226-A**  
**Manufacture Date: 11/09/2025**  
**Expiration Date: 11/08/2027**  
**Country of Origin: United States**

<b>Tested Property</b>	<b>Specification</b>	<b>Analysis</b>
Total Solids	80.5±1.0%	Conforms
Moisture	19.0±1.0%	Conforms
Ash	Trace	Conforms
SO <sub>2</sub>	≤10ppm	Conforms
Viscosity @ 100°F	17,400cps	Conforms
pH	4.5±1.0	Conforms
Dextrose	20%	Conforms
Maltose	13%	Conforms
Maltotriose	12%	Conforms
Higher Saccharides (DP4+)	55%	Conforms
Density @ 100°F (pounds/gallon)	11.81	Conforms
Typical Microbial Analysis (Tested 2x per Year)		
Bacteria/g	≤100	<100
Yeast/g	≤20	<20
Mold/g	<20	<20
Coliforms/g	≤10	<10
E. coli & Salmonella	Negative	Negative

CAS RN: 8029-43-4

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### [Corn Syrup, Light](#)

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