

TECHNICAL DATASHEET

ATOMIZED GLUCOSE

Nº CAS: 68131-37-3	Nº CE: 268-616-4
Name: Dehydrated glucose syrup	Format: 250 g y 1 y 5 kg

PHYSICAL CHEMISTRY TRAITS	
Aspect	White poder and odorless
Solubility in water	Soluble

SPECIFICATION	THEORETICAL VALUE
Humidity	max. 5,0 %
D.E. Lane Eynon	36,0 – 39,0
Granulometry	
< 63 µm	max. 35 %
> 400 µm	max. 7 %
pH (50 % p/p)	4,0 – 5,0
Sulfur dioxide	max. 10 mg/kg
Microbiological analysis:	
Total recount	max. 500 UFC/g
Yeast	max. 50 UFC/g
Mold	max. 50 UFC/g
<i>E. coli</i>	Absence/10g
<i>Salmonella spp.</i>	Absence/250g

NUTRITIONAL INFORMATION

Energy (kcal/kJ)	380 / 1615
Protein	0 g
Carbohydrate	95 g
of which sugars	36 g
of which polyols (poliomyelitis)	0 g
Fat	0 g
of which saturated fat	0 g
of which trans fat	0 g
Cholesterol	0 mg
Fibre	0 g
Sodium	15 mg
Calcium	0 mg
Iron	0 mg
Vitamin A	0 IU
Vitamin C	0 mg
Water	5 g

ADDITIONAL DOCUMENTATION

Certificate:

- Origin: vegetable (corn)
- Geographic origin: Haubourdin, France, Europe
- Does not contain allergens according to the Directives (CE) 2003/89 & (CE) 2007/68ç
- Does not contain GMO and it hasn't been in contact with derived products of it according to the Regulations (CE) 1829/2003 & (CE) 1830/2003
- Does not contain polluting substances according to the Regulations (CE) 315/93 & (CE) 1881/2006
- Product Halal & Kosher
- Fit for vegetarians/vegans
- Fit for lacto-vegetarians & ovo-vegans
- Stick to the Directive 2001/111/EC concerning about the sugars destined for the human purpose

Usage:

- Used in the Food Industry as a sweetener

Storage:

- Stock up in a dry and fresh place
- Keep the container well closed after every use
- Lifetime: 24 months

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Approved by: Quality department