

PRODUCT SPECIFICATION

Dried glucose syrup DE 33

Version: 1902

I. DESCRIPTION

The product is a powdered mixture of glucose, maltose and higher sugars, produced by enzyme hydrolysis of wheat starch, refining and drying by spray dryer. It is white fine powder, slightly sweet, foreign matters and off-flavours free.

II. APPLICATION:

Dissolution of Dried glucose syrup DE 33 in water creates transparent pure solution. The product is convenient as food thickener, base of powdered mixtures, the product increases viscosity of systems on the basis of water, the product is convenient as a filler and thickener of fatty bases, the product emulsifies fats in aqueous systems.

III. COMPOSITION

Dried glucose syrup

IV. ORGANOLEPTIC PROPERTIES

Appearance: Fine powder
Colour: White
Aroma: Characteristic
Flavour: Slightly sweet

V. PHYSICOCHEMICAL REQUIREMENTS

	VALUE
Dry substance min. (%)	94,0
Titrateable acids max. (mmol/kg)	25,0
Crude ash max. (%/DS)	0,5
pH (1:2)	4,0-6,0
DE (%/DS)	26-36
Glucose (%/DS)	3-9
Maltose (%/DS)	12-18
Maltotriose (%/DS)	13-19
Heavy metals: Pb max mg/kg	0,2
Heavy metals: Cd max mg/kg	0,2

The product corresponds to the requirements for pesticide and complies with Regulation (EC) No 2005/396 on maximum residue levels of pesticides in food.

Content of foreign substances is in accordance with Commission regulation (EC) No 2006/1881.

VI. MICROBIOLOGY REQUIREMENTS

	VALUE
Total count cfu/g max.	10 ³
Coliform bacteria cfu/g max.	0
Moulds cfu/g max.	10 ²

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The product corresponds to the Comm. RG (EC) No 2005/2073 on Microbiological criteria for foodstuffs, as amended.

VII. PACKAGING

In paper bags with poly innerbag 25 kg.

Big Bag á 800 kg (dimension of pallet 100x120cm, high 180cm)

The packaging of product is in accordance to Comm. RG (EC) No 2004/1935 and the directives (EG) 2011/10.

VIII. STORAGE

Best storage in a dry and clean place.

IX. SHELF LIFE

24 months from date of production.

X. ALERGENS

Allergens according to EU Regulation No. 2011/1169 Coll. as amended.

	Alergen Yes/No	Cross Contamination Yes/No
Cereals containing gluten and products thereof	no	no
Crustaceans and products thereof	no	no
Eggs and products thereof	no	no
Fish and products thereof	no	no
Peanuts and products thereof	no	no
Soyabeans and products thereof	no	no
Milk and products thereof	no	no
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brasil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	no	no
Celery and products thereof	no	no
Mustard and products thereof	no	no
Sesame seeds and products thereof	no	no
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	no	no
Molluscs and products thereof	no	no
Lupinus polyphyllus and products thereof	no	no

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XI. NUTRITIONAL VALUES

Average nutritional values / 100g of product

Energie value	1 632 kJ (384 kcal)
Fats	0 g
- Saturated fatty acids	0 g
Saccharides	96 g
- Sugars	20 g
Proteins	0 g
Salt	0 g

XII. GMO STATEMENT

The product isn't genetically modified food and do not contain food, additives or flavours produced from genetically modified organisms in accordance to regulations 2003/1829 and 2003/1830. Therefore a labelling of our products according to above mentioned regulation is not necessary. Possible contaminations below the limit of regulation 2003/1829 are not intended.

XIII. IONIZATION

No ionizing radiation was used to treat raw materials.

MADE IN EU