ROQUETTE

SPECIFICATIONS **Ref: C41-259Z10**

GLUCIDEX® IT 38

DEFINITION :

Dried glucose syrup.
Blend of nutritive saccharides, produced by controlled acid hydrolysis, purification and spray-drying of food maize starch.
CAS n° : 68131-37-3
EINECS : 268-616-4

SPECIFICATIONS :

* PHYSICO-CHEMICAL VALUES

APPEARANCE	MCL	White powder
ODOUR	MCL	Neutral
TASTE	MCL	Sweet
LOSS ON DRYING	MCL	5 % max.
PROTEIN CONTENT	MCL	0.15 % max.
SULPHATED ASH	MCL	0.1 % max.
SO2	MCL	10 ppm max.
pH IN SOLUTION	MCL	4.5 - 5.5
DEXTROSE EQUIVALENT	MCL	36 - 40
HEAVY METALS	MCL	5 ppm max.
LEAD	MCL	0,2 ppm max.
ARSENIC	MCL	0,2 ppm max.
CADMIUM	MCL	0,1 ppm max.
MERCURY	MCL	0,02 ppm max.
PARTICLE SIZE	MCL	
- RESIDUE ON 500 MIC.		5 % max.
- RESIDUE ON 200 MIC.		25 % approx.
- RESIDUE ON 40 MIC.		95 % min.

* MICROBIOLOGICAL VALUES

- TOTAL COUNT	MMC	1000/g max.
- YEASTS	MMC	50/g max.
- MOULDS	MMC	50/g max.
- E.COLI	MMC	Absent in 10 g
- SALMONELLAE	MMC	Absent in 25 g
- C.S.R SPORES	MMC	50/10g max.

MCL,MMC : ROQUETTE Methods

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TYPICAL VALUES :

POURED BULK DENSITY	MCL	500 g/l approx.
CARBOHYDRATE COMPOSITION	MCL	
- GLUCOSE		15 % approx.
- DISACCHARIDES		13 % approx.
- HIGHER POLYSACCHARIDES		72 % approx.
MINERAL COMPOSITION		
- SODIUM		50 ppm approx.
- CHLORIDE		50 ppm approx.
- CALCIUM		10 ppm approx.
- POTASSIUM		10 ppm approx.
ENERGY VALUE		
calculated, on 100 g commercial product		1650 kJ (390 kcal)

COMMENTS :

Store at room temperature, in a dry place, and in its unopened original packing.

CONFORMITY :

- EU Council Directive 2001/111/EC (OJ EC L. 10 dd. 12/01/02)
- CODEX STAN - 212 - 1999.
- US code of Federal Regulations 21 CFR § 168.121.
- Current FOOD CHEMICALS CODEX.

STORAGE :

Standard packaging: 25 kg polythene and paper bags,

Minimum durability date of the packaged product: Manufacturing date + 24 months.

Shelf life: Manufacturing date + 5 years.

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