

Glucose Syrup 80% F9

Product Description

Glucose syrup 80 % DE 40 is an aqueous solution of saccharides containing glucose, maltose and oligosaccharides obtained from wheat and/or corn starch by enzymatic hydrolysis. It is suitable for foodstuffs and is intended for human consumption.

Specification

Description

Appearance	clear, colourless to slightly yellowish syrup
Taste	pure, sweet
Odour	neutral, typical
Raw Material	wheat and/or corn starch

Nutritional Values per 100 g

Nutritional Value	1.334 kJ/ 314 kcal
Fat	0,0 g
- of which saturated	0,0 g
Carbohydrates	78,5 g
- of which sugar	52,6 g
Fibres	0,0 g
Protein	0,0 g
Salt	0,0 g

Physical-Chemical Analysis

	Minimum	Maximum	Analysis Method
Dry Substance (%)	77,5	81,5	CRA-RIDS conversion table
Brix (20°C)	78,4	82,0	Density Meter (flexural resonator)
RI (20°C)	1,493	1,496	Refractometer
pH	3,0	5,5	pH-Meter
Dextrose Equivalent (% DS)	56,0	68,0	Lane Eynon titration
SO ₂ [mg/kg]		10	Titration

Sugar Composition (% DS)

	Minimum	Maximum	Analysis Method
Fructose	8,0	10,0	HPLC
Glucose	22,0	35,0	HPLC
Maltose	29,0	43,0	HPLC
Trisaccharides	5,0	14,0	HPLC
Higher Sugars	8,0	32,0	HPLC

Microbiology (CFU/g)

Total Plate Count	max. 200
Yeasts	max. 10
Moulds	max. 10

Standard Packaging

- Container from 200 bis 1.350 kg
- Bulk tank truck up to 25 t

Storage

Recommended Storage Conditions	Protect from environmental influences and strong changes of temperature. Temperature: 35-45°C (use quickly to ensure pumpability)
Shelf-Life after Production Date	IBC / Container: 6 months Storage tanks: 6 months

Comment

Actual shelf-life is essentially determined by respective storage conditions on customer's site. The product colour can change depending on the time and temperature of the storage.

Storage Tank: The responsibility of Eurosweet ends, as soon as the client receives the goods.

IBC: The responsibility of Eurosweet ends, as soon as the anti-tamper seal is broken.

Declaration/ Labelling

- Recommended declaration: Glucose-fructose syrup
- An allergen declaration according to directive Food Information Regulation (EC) No. 1169/2011 as well as a GMO declaration according to regulation 2003/1829/EC and regulation 2003/1830/EC is not necessary.
- The product complies with the current EU legislation for food and food ingredients.
- The product is suitable for vegetarian, vegan and kosher diet.
- The product is not subjected to radiation and is not produced or modified by the application of nanotechnology.

Origin Finished Product	France, Hungary
Origin Raw Material	European Union
Customs Code	1702.30.90
CAS-No.	8029-43-4
EC-No.	232-436-4

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