

Fructose Syrup L 70/99,5

Product Description

Fructose Syrup L 70/99,5 is made from cleaned, crystalline fructose. The syrup is intended to be used in the production of soft drinks as well as in the food industry due to its high sweetening power.

Specification

Description

Appearance	clear, colourless to slightly yellowish syrup
Taste	sweet
Odour	neutral, typical
Raw Material	GMO-free maize

Nutritional Values per 100 g

Nutritional Value	1.190 kJ/ 280 kcal
Fat	0,0 g
- of which saturated	0,0 g
Carbohydrates	70,0 g
- of which sugar	70,0 g
Fibres	0,0 g
Protein	0,0 g
Salt	0,0 g

Physical-Chemical Analysis

	Minimum	Maximum	Analysis Method
Dry Substance [%]	69,5	70,5	CRA-RIDS conversion table
Brix (20°C)	67,9	68,9	Density Meter (flexural resonator)
RI (20 °C)	1,460	1,462	Refractometer
Density (20°C) [g/cm³]	1,340	1,346	Density Meter (flexural resonator)
pH	3,0	7,0	pH-Meter
Colour [ICUMSA]		25	Spectral photometer

Sugar Composition (% DS)

	Minimum	Maximum	Analysis Method
Fructose	99,5		HPLC
Other Saccharides		0,5	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: approx. 20°C
Shelf-Life after Production Date	IBC / Container: 1 month Storage tanks: 3 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: 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	Germany
Origin Raw Material	Turkey
Customs Code	1702.60.95
CAS-No.	57-48-7
EC-No.	

Version	December 2019
Release	J. Stoll, Process & Quality Manager

This document was issued electronically and is therefore valid without signature.