Product specification

Crystalline Fructose - Fruitose®

- A Non-GMO, food grade crystalline fructose, derived from sugar.
- It is the sweetest natural choice for producers of high-quality foods and beverages.
- Fruitose® conforms to the EP, USP, FCC and Codex Alimentarius requirements for Crystalline Fructose.

General Characteristics

Formula: $C_6H_{12}O_6$

Molecular weight: 180

Appearance: White crystals

Taste: Sweet

Odor: Odorless

Solubility:
Highly soluble in water: ~400 g/100ml (25°C), soluble in ethanol, sparingly soluble in ether

Analysis

Identification	Value	Method
Fructose (%)	> 99.5	HPLC, on d.s.
Dextrose (%)	< 0.1	Enzymatic – Glucose Oxidase
pH	5.0 - 7.0	pH-meter, 10% solution
Moisture (%)	< 0.2	Karl Fischer
Specific rotation	(-91.0) - (-93.5)	Polarimeter, EP method
Conductivity ash (%)	< 0.01	ICUMSA conductivity
Calcium (ppm)	< 5	Metal scan by ICP
Iron (ppm)	< 5	Metal scan by ICP
Sulphate (ppm)	< 50	Ion Chromatograph scan
Chloride (ppm)	< 40	Ion Chromatograph scan
HMF (absorbance)	< 0.32	Spectrophotometer, EP method
Color of solution (icumsa)	< 20	ICUMSA
SO_2 (ppm)	< 10	Spectrophotometer
Bulk density (gr./lit)	800 - 900	Free flowing volume

Granulation

Product	Code No.	Microns	Limits
Fruitose® DU	12504	On 250	Max 20%
Fruitose® MS	12501	On 200	Min 95%
		On 600	Max 1%
Fruitose® S	12500	On 200	Min 95%
		On 600	Max 15%
Fruitose® N	12502	On 600	Min 65%
		On 1200	Max 10%

Galam REFINING NATURE'S RAW MATERIALS
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Microbiology			
Analysis	**Unit**	**Value**	**Method**
Total count	n/g	< 100	Israeli Std. 885 for Microbiological testing
Yeasts	n/g	< 10	
Moulds	n/g	< 10	
Coliforms	n/g	negative	
E. Coli	n/g	negative	
Staphylococcus aureus (Coa+)	n/g	negative	
Salmonella	n/50 g	negative	
Sulfite reducing clostridium	n/g	< 10	
Enterobacteraceae	n/g	< 10	
Aerobic mesophilic sporeforming bacteria	n/g	< 10	
Aerobicthermophilicsporeformingbacteria	n/g	< 10	
Anaerobic mesophilic spores count	n/g	< 10	
Anaerobic thermophilic spores count	n/g	< 10	
Bacillus cereus	n/g	< 50	FDA 14
Listeria monocytogenes	n/25 g	negative	USDA/FDA

Heavy Metals		
Identification	**Value**	**Method**
Total (ppm)	< 1.0	Metal scan by ICP
Arsenic (ppm)	< 0.5	Metal scan by ICP
Lead (ppm)	< 0.1	Metal scan by ICP
Cadmium (ppm)	< 0.1	Metal scan by ICP
Mercury (ppm)	< 0.03	Cold Vapor

Pesticides		
Identification	**Value**	**Method**
Pesticide Residues	<10 ppb	GC-MS

Mycotoxins	
Total Aflatoxins	< 4 ppb
Aflatoxin G1	< 2 ppb
Aflatoxin B1	< 1 ppb
Aflatoxin G2	< 2 ppb
Aflatoxin B2	< 1 ppb
Ochratoxin A	< 10 ppb

Fruitose® Nutritional Information (for 100g)	
Energy	398 Kcal; 1663 KJ
Protein	0 g
Total Carbohydrate	99.8 g
Dextrose	< 0.1 g
Fructose	> 99.8 g
Fat	0 g
Ash	< 0.1 g
Sodium	0 g
Fiber	0 g

GMO	Fruitose® is Non-GMO and according to EC regulation No. 1829/2003/EC and 1830/2003/EC, the product has a non-labeling status.
Allergens	Fruitose® is Allergen free according to EU regulations:1169/2011/EU repealing directive 2001/13/EC annex IIIa, 2003/89/EC, 2006/142/ EC, 2007/68/EC, and ALBA list. Fruitose® does not contain food additives, food colors, antioxidants, preservatives, artificial sweeteners, or material of animal origin.
Storage	Fruitose® is acceptably stable to air and heat, but it is hygroscopic. Keep package closed. Sealed bags should be stored in-doors under cool, dry conditions, preferably below 25°C and at a relative humidity less than 60%.
Shelf-life	24 months stored sealed under recommended conditions.
Packaging	Packing information will be submitted upon request.

Galam's plant is certified ISO 9001:2015, ISO 14001, ISO 45001, FSSC 22000 and GMP.
Fruitose® is Kosher and Halal certified

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