DEHYDRATED DE40 GLUCOSE SYRUP

GENERAL CHARACTERISTICS	
Physical aspects	White and slightly hygroscopic powder
Organoleptic aspects	Odourless, sweet taste
Origin	Wheat or maize
Chemical status	Dehydrated glucose syrup. Mix of nutritive saccharides, obtained through controlled enzymatic hydrolysis, purification and spray-drying of food-grade starch.

DESCRIPTION	
Function / Properties	➢ The Dextrose Equivalent (DE) is the criteria that best characterizes the different functional properties of dehydrated glucose syrups. ➢ Reducing the sweetness of products: the organoleptic characteristics of many products can be improved by a reducing their sweetness. o If used to replace sucrose at a 1:1 ratio, it provides a lower sweetness to the products, while keeping their physical properties the same. o In most cases, the total dry matter shall not be reduced (milk-based desserts, biscuits, fillings, ice cream glazes), reformulating with glucose syrups gives new opportunities in this field. ➢ Can be incorporated in ice cream ready-mixes, as a partial replacement of sucrose. Therefore its advantages are : o An increased firmness o Better extrusion o Longer shelf-life o Smaller and finer ice crystals o A better mouthfeel during of the ice cream during its melting ➢ Improves the stability of foams (ex: chocolate mousse)
Applications	➢ Advised dosage : approximately 4% of the total weight of the mix

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SPECIFICATIONS	
Physico-chemical specifications	
Moisture	Max. 6 %
Dextrose equivalent (DE)	35 – 41
Sulfites (SO_2)	Max. 10,0 ppm
pH (50% solution)	4 – 5,5
Bulk density (loose)	540 – 750 g/l
Heavy metals	**Max. 10 ppm**
Arsenic	Max. 0.2 ppm
Lead	Max. 0.1 ppm
Cadmium	Max. 0.1 ppm
Mercury	Max. 0.02 ppm
Microbiological specifications	
Total plate count	Max. 1000 CFU/10g
Yeasts	Max. 100 CFU/10g
Moulds	Max. 100 CFU/10g
E. coli	Absent in 10 g
Salmonella	Absent in 25 g
*** In accordance with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9th, 2012 and its modified versions.**	

NUTRITIONAL INFORMATION FOR 100 G	
Energetic Value	380 kcal / 1615 kJ
Lipids	0 g
- **Saturated Fatty Acids**	0 g
Carbohydrates	95 g
- **Sugars**	35 g
Dietary fibres	0 g
Protein	0 g
Sodium	15 mg

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ALLERGENS		
	Presence	**Cross Contamination**
Peanuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Celery and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Cereals, gluten and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Crustaceans and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Tree nuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Sesames seeds and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Molluscs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Mustard and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Milk and milk products	☐ Yes ☒ No	☐ Yes ☒ No
Lupin and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Eggs and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Fish and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Soya and products thereof	☐ Yes ☒ No	☐ Yes ☒ No
Sulphur dioxide and sulphites > 10 ppm	☐ Yes ☒ No	☐ Yes ☒ No
Coconuts and products thereof	☐ Yes ☒ No	☐ Yes ☒ No

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain nanomaterial referring to regulation EC n°1169/2011.
N° CAS / CE	- / -

DIET		
	Suitable for	**Certified**
Halal	X	
Kosher	X	
Vegetarian	X	
Vegan	X	

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PACKAGING /STORAGE	
Packaging	1 kg net plastic tin – box of 12 tins (12 kg) - pallet of 30 boxes (360kg) 5 kg bags – box of 5 bags (25 kg) – pallet of 18 boxes (450 kg) 25 kg bags – pallet of 20 bags (500 kg)
Storage conditions	Store in a cool, odourless and dry place (temperature below 25°C and relative humidity below 60%), in an air tight packaging
Shelf life	2 years in its original and unopened packaging

ARTICLE CODE 1 kg ⇒ 6120 5 kg ⇒ 1365H 25 kg ⇒ 1364D

We reserve the right to modify this data according to the evolution of our products.

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