

TECHNICAL DATA SHEET

ATOMIZED GLUCOSE

Code SAP : 4105549 (ex: 6513 – 00020800020511)	GENCOD : 3660407065131	Created on: 15/01/07 Ref F dated: 07/10/2019 Visa: AMM																	
Info name	Glucose Atomise Bag 5Kg																		
Description	Spray dried glucose syrup obtained by enzymatic conversion of wheat starch.																		
Legal name	Glucose syrup powder (atomized)																		
Origin	France	Shelf Life	12 months																
Ingredients	Wheat-based glucose syrup																		
GMO	EC regulations 1829/2003 and 1830/2003 - <i>Labeling GMO ingredients: no.</i>																		
Allergen declaration	EC Regulation 1169/2011 <i>Allergens: none</i> <i>Possible cross-contaminations: product made in a workshop using powders of milk, eggs, nuts, soy lecithin, gluten</i>																		
Ionisation	Directive 1999/2/EC. <i>no ionization treatment.</i>																		
Organoleptic characteristics	Fine white powder, slightly sweet taste and free from objectionable odours																		
Physical – chemical specifications	<table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Métaux lourds</td> <td style="width: 50%;">Sulphite (as SO₂) on an anhydrous basis ≤ 10 mg/kg</td> </tr> <tr> <td>- Arsenic ≤ 0.1 mg/kg</td> <td>Sulphated ash ≤ 3 mg/g</td> </tr> <tr> <td>- Cadmium ≤ 0.1 mg/kg</td> <td>Moisture content ≤ 55 mg/g</td> </tr> <tr> <td>- Mercury ≤ 0.05 mg/kg</td> <td>pH 4.0 – 5.5</td> </tr> <tr> <td>- Lead ≤ 0.1 mg/kg</td> <td>Dextrose Equivalent (DE-LE) : 20 – 23 g/100 g</td> </tr> </table>			Métaux lourds	Sulphite (as SO ₂) on an anhydrous basis ≤ 10 mg/kg	- Arsenic ≤ 0.1 mg/kg	Sulphated ash ≤ 3 mg/g	- Cadmium ≤ 0.1 mg/kg	Moisture content ≤ 55 mg/g	- Mercury ≤ 0.05 mg/kg	pH 4.0 – 5.5	- Lead ≤ 0.1 mg/kg	Dextrose Equivalent (DE-LE) : 20 – 23 g/100 g						
Métaux lourds	Sulphite (as SO ₂) on an anhydrous basis ≤ 10 mg/kg																		
- Arsenic ≤ 0.1 mg/kg	Sulphated ash ≤ 3 mg/g																		
- Cadmium ≤ 0.1 mg/kg	Moisture content ≤ 55 mg/g																		
- Mercury ≤ 0.05 mg/kg	pH 4.0 – 5.5																		
- Lead ≤ 0.1 mg/kg	Dextrose Equivalent (DE-LE) : 20 – 23 g/100 g																		
Bacteriological specifications (ufc/g)	<table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">Total aerobic mesophilic count</td> <td style="width: 10%;">≤ 500</td> <td style="width: 20%;"><i>Bacillus cereus</i></td> <td style="width: 20%;">≤ 100</td> </tr> <tr> <td>Yeast</td> <td>≤ 100</td> <td>Enterobacteriaceae</td> <td>≤ 100</td> </tr> <tr> <td>Moulds</td> <td>≤ 100</td> <td><i>E. coli</i></td> <td>None</td> </tr> <tr> <td></td> <td></td> <td>Salmonella</td> <td>None / 25 g</td> </tr> </table>			Total aerobic mesophilic count	≤ 500	<i>Bacillus cereus</i>	≤ 100	Yeast	≤ 100	Enterobacteriaceae	≤ 100	Moulds	≤ 100	<i>E. coli</i>	None			Salmonella	None / 25 g
Total aerobic mesophilic count	≤ 500	<i>Bacillus cereus</i>	≤ 100																
Yeast	≤ 100	Enterobacteriaceae	≤ 100																
Moulds	≤ 100	<i>E. coli</i>	None																
		Salmonella	None / 25 g																
Nutritional information in g / 100g	Fat 0.01 Sat fat 0	Carbohydrates 94.5 Sugars 10 Sodium 0.05 Salt 0.127	Protein 0.01 Energy for 100 g 380 kcal 1615 kJ																
Packaging	Direct : bag 5kg Overwrap : - Pallet 800 x 1200 : 11 layers of 7 bags = 77 bags (385 kg)																		
Storage	Keep away from moisture (properly close the bag after use)																		

The above information is provided for our customers only (and we accept no liability to any third parties) and reflect our current knowledge and experience. All products are supplied in accordance with our general terms and conditions for sale. We can accept no liability for the effects of any combinations or mixtures of the product which are not conformed to our recommendations. In using the product our customers are reminded to comply with all relevant legal, administrative and regulatory requirements and procedures relating to its use and the protection of the environment.

Printed on 07 Oct. 19