

PRODUCT DATA SHEET



GLUCOSE - 85-86/38-42 IX CORN SYRUP

Description Pure concentrated non-crystalline aqueous solution of nutritive saccharides, manufactured from edible corn starch. and is used in food and medical industries

Application Classic Glucose is a highly refined corn syrup that has been demineralized to contain low level of salts and SO₂. It has excellent properties for the manufacturing of confections, jams, jellies and syrups as well as a sugar substitute

Organoleptic properties

Parameter	Properties
Appearance - Color	Colorless liquid

Chemical Specifications

Parameter	Standard
Total dry substance (Brix 20°C)	85-86%
Dextrose Equivalent (DE)	38-42%
pH (1:1)	4.0-6.0
SO ₂ content	4-6
Sulfated Ash	0.5% max
Baume, Comm (140°/60°)	44-45
Conductivity (µS)	20 max
Color (ICUMSA)	5 max.

Microbiological Specifications

Parameter	Standard
Mesophilic Bacteria	1,000 cfu/10g max
Yeast	100 cfu/10g max
Mold	100 cfu/10g max

Heavy Metals

Parameter	Standard
Lead	0.5 ppm max
Arsenic	1 ppm max
Copper	5 ppm max.

Typical Carbohydrate Profile (%DS):

Parameter	Standard
Dextrose	14-20
Maltose	14-18
Maltotriose	12-17
High Saccharides	On balance

Allergens	The product does not contain any allergenic ingredient.
Packing	Plastic drums of capacity 300 kg Stainless steel mobile tanks with different capacities ranging from 4 to 15 tons.
Storage	The product must be stored in its unopened original packaging, in appropriate and good ventilated place, storage should be free from odorous products and pests Recommended to be stored in bulk at 45-55°C in dry place.
Shelf life	Shelf life after production date, for closed packs, 24 months.
Regulatory compliance	This specification is conforming to the ES 359/2005 and the related regulations and CODEX 212
Other information	The product is Kocher and Halal certified