

TECHNICAL INFORMATION SHEET

Issued: DECEMBER 2016

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Ref No: TDI-035-05

DEXTROSE MONOHYDRATE

PRODUCT DESCRIPTION

DEXTROSE MONOHYDRATE is a white, crystalline sugar, commercially obtained from the complete hydrolysis of maize starch. Complies to EP standards.

CHARACTERISTICS

DEXTROSE MONOHYDRATE is characterised by a pleasing delicate sweetness, high solubility and clarity in solutions, mobility and flow in the dry form. It exhibits high fermentability, osmotic pressure and the ability to extend the shelf life of many products

APPLICATIONS

DEXTROSE MONOHYDRATE has broad applications throughout the food and beverage industries. Typical applications include bakery products, beverages, dry mixes, confectionery, ice cream, pickles, processed meats and pharmaceutical products

STORAGE & HANDLING

Store in a clean, dry, well-ventilated warehouse at ambient temperature, away from odorous materials. Best before dates are printed on each bag. For stock control purposes, a shelf-life of 24 months is specified.

LABELLING

Where required recommended labelling is DEXTROSE; however please check local food labelling requirements to ensure compliance.

ALLERGEN STATUS

DEXTROSE MONOHYDRATE is made from maize starch.
DEXTROSE MONOHYDRATE contains < 10mg/kg of sulphur dioxide and is free from other known allergens.

KOSHER/HALAL STATUS

DEXTROSE MONOHYDRATE is awarded Halal Accreditation by the Indonesian Council of Ulama..
DEXTROSE MONOHYDRATE is awarded Kosher and Pareve certification by the Rabbinical Council of California.

GMO STATUS

DEXTROSE MONOHYDRATE does not require labelling as a genetically modified food in accordance with Food Standard 1.5.2 - Foods produced using gene technology (FSANZ).

COUNTRY OF ORIGIN

DEXTROSE MONOHYDRATE is made in China.

PACKAGING

Available in 25 kg sealed moisture barrier, multiwall paper bags

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PROPERTIES

Moisture	7.0 - 9.5 %
Dextrose Equivalent	99.5%
Specific rotation	52.5°-53.3°
NSR	Pass
Sulphur Dioxide	<10mg/kg
Grits(retained on 1000 micron screen)	<1.0% min
Ash	0.02% max.

TYPICAL NUTRITIONAL ANALYSIS

(Values expressed as g per 100g of product on an as is basis unless otherwise specified)

Water	9
Energy value	1545 kJ
Protein	0
Carbohydrates (total)	91
Sugars	91
Dietary fibre	0
Fat (total)	0
Fat - saturated	0
Fat – monounsat.	0
Fat – polyunsat.	0
Ash	0.1
Sodium	10 mg
Potassium	5 mg

MICROBIOLOGICAL PROPERTIES

Total Plate Count	1000 col/g max.
Mould	50 col/g .
Yeasts	50 col/g .
E.coli	Negative in10g
Salmonella	Negative in 25g

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