

## Product Specification

**Product Code: GL10**

**Product: ALBEX 63DE**

### Description

A Glucose Syrup (a colourless viscous syrup) is a refined and concentrated solution of dextrose, maltose and higher saccharides. It is obtained by acid and/or enzyme hydrolysis of starch and it is a clear yellowish viscous liquid. The raw material from which this syrup is derived is wheat or maize. Glucose syrup is less sweet than golden syrup.

### Ingredient Declaration

Glucose Syrup

### Processed/Packed

In UK

### Food Safety

Adopts BRC standard procedures including HACCP and undergoes a process of temperature/time, and final stage 150 micron filter prior to packing

### Packaging:

Bulk Tanker, Intermediate Bulk Container, Plastic Buckets

Chemical/Physical	Typical	Method
Dextrose	34%	HPLC
Maltose	39%	HPLC
Maltotriose	11%	HPLC
Higher Sugars	16%	Analytical
Moisture%	18.5	ICUMSA GS2/1/3-15
Refractometer Brix	82 - 83	Bench Refractometer @ 20°C Uncorrected
pH	3.5 - 6.0	Bench pH Meter (50% w/v dilution)
Sulphur Dioxide	<9ppm	Analytical
Dextrose Equivalent	63	Analytical
Ash%	0.04%	Analytical
Taste	-	No Off Taste
Odour	-	No Off Odour

### Shelf Life: (Unopened)

Crystallisation 12 months.

Microbiological 12 Months.

### Recommended Storage:

15 – 20°C Dry Conditions & away from odours or 50 – 60°C if in bulk storage. The colour of the product is likely to change with time and temperature. To avoid this we recommend fast use after delivery

### Certification:

BRC, KOSHER (A copy of the certificates are available on request).

### Other Declaration:

This product is suitable for kosher, halal, vegetarians and vegans. Free from GMO (Regs.1829/2003)

Not treated using Ionising, radiation, (irradiation). Pesticide (within residue limits)

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Viscosity indication	
Temperature	Centipoise
20°C	-
30°C	-
40°C	-
50°C	-
60°C	-

Heavy Metals	
Typical Content	mg/Kg
Copper	<0.05
Lead	<0.05
Arsenic	<0.05
Mercury	<0.05
Cadmium	<0.05

Microbiological Data	Typically
TVC	<500/g
E. coli	Not Detected in 1g
Salmonella spp.	Not Detected in 25g
Yeasts	<100/g
Moulds	<100/g
Osmophilic Yeast	<100/g
Osmophilic Moulds	<100/g

Nutritional Data. 100g typically provides	
Energy	1394kJ 333kcal
Carbohydrate	81.5g
As sugar	60.0g
As starch	21.5g
Moisture	18.5g
Sodium	5mg

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Allergen (EU Regs.1169/2011) <i>The following are not used during any part of the process or packing.</i>	Present	Absent
Added Salt		–
Beef/Beef by-products		–
Celery/Celeriac		–
Crustaceans/Crustacean Derivative		–
Egg/Egg Products		–
Fish/Fish Derivative		–
Gluten <sup>(1)</sup>		–
GMO		–
Kiwi Fruit		–
Lupin		–
Maize/Maize Derivative	+	
Milk/Lactose		–
Mollusc/Mollusc Derivative		–
Mustard/Mustard Derivative		–
Nut/Nut Oil <sup>(2)</sup>		–
Peanut		–
Sesame Seed/Derivative		–
Soya/Soya Derivative		–
Wheat/Wheat Derivative	+	
Sulphur Dioxide (SO <sub>2</sub> )*	<9ppm	–

+ Contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over).

– Free from the mentioned substance (according to the recipe).

(1) Codex guidelines (Standard 118-1981) Gluten <20ppm.

(2) i.e. Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia and Queensland nuts.

\*The use of Sulphite is not permitted within our process and recorded as < 9ppm, below the legal declaration level.