
General Product Specification

GLUCODRY 210

Definition

This product is a purified, dried glucose syrup obtained by hydrolysis of starch. It is a white to light yellow powder with a moderate sweet taste and typical odour.

Characteristics

| Test | | Unit of measure | Specification range | Typical value | Method |
|--------------------------------|-----|-------------------|--------------------------|---------------|-------------------------------------|
| Moisture | (*) | % | <= 5,00 | | Oven |
| Dextrose equivalent (DE) | (*) | | 20,0 - 23,0 | | Lane-Eynon |
| Dextrose | (*) | %/ds | | 2,5 | HPLC |
| Maltose | (*) | %/ds | | 7 | HPLC |
| Maltotriose | (*) | %/ds | | 9 | HPLC |
| Higher sugars | (*) | %/ds | | 81,5 | HPLC |
| Sulfites (SO ₂) | (*) | mg/kg | <= 10,0 | | Iodine titration |
| pH - 50 % ds | (*) | | 4,00 - 5,50 | | pH-meter |
| Conductivity at 28 °Brix | (*) | µS/cm | <= 150 | | Conductivity meter |
| Bulk density loose | (*) | g/dm ³ | 500 - 650 | | Gravimetric |
| Vibrational sieve > 40 µm | (*) | % | >= 60,0 | | Vibrational sieve |
| Vibrational sieve > 125 µm | (*) | % | <= 50,0 | | Vibrational sieve |
| Vibrational sieve > 250 µm | (*) | % | <= 10,0 | | Vibrational sieve |
| Total mesophylic count (n/10g) | (*) | n/10g | <= 1000 | | Membrane filtration |
| Yeasts (n/10g) | (*) | n/10g | <= 100 | | Membrane filtration |
| Moulds (n/10g) | (*) | n/10g | <= 100 | | Membrane filtration |
| Salmonella (/25g) | | | absent | | Plate |
| Escherichia coli (/10g) | | | absent | | Pour plate |
| Chlorides (Cl) | | mg/kg | | <80 | Ion chromatography |
| Sodium (Na) | | mg/kg | | <150 | Atomic Absorption Spectrophotometry |
| GMO status | (*) | | Not Genetically Modified | | |

The characteristics indicated with (*) are part of the standard Customer Product Specifications contract; other characteristics are optional.

Above-mentioned information is for information purposes only and therefore cannot bind the company.

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 FA Variant : F1

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Version : B2 / 000
 Previous version : B1 / 000

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Packaging

The product is available in 25 kg bags and/or Big Bags on new wooden pallets (heat treated). Details available on request.

Shelf life

Total product shelf life in unopened packaging is 24 months after production date if stored under recommended storage conditions. It is printed as 'Best before date' on the packaging.

Storage conditions

Store in a well ventilated, clean and dry environment, away from odorous materials, at < 60 % relative humidity at ambient temperature. Avoid pressure on the bags. The pallets must not be piled up too high.

Labeling

Advised labeling: Dried glucose syrup.

General information

This product complies with the requirements of legislation in force in the EU on foods and food ingredients. These include regulations on labeling, hygiene, additives, contaminants and pesticides.
Tereos Starch & Sweeteners Belgium NV confirms this product complies to the European Sugars Directive and the Food Chemical Codex on Dried Glucose Syrup.