



## PRODUCT SPECIFICATION

<b>Product name:</b>	<b>Glucose syrup 43°</b>
<b>Product number:</b>	10025 and 12791
<b>Name of the food:</b>	Sugar glucose syrup
<b>Product description:</b>	Purified and concentrated aqueous solution of saccharides suitable for nutrition, obtained from starch.
<b>Appearance:</b>	Clear, colorless to yellowish, viscous to flowable liquid (viscosity depends on temperature)
<b>Odor / taste:</b>	neutral / mildly sweet
<b>Field of application:</b>	For the production of baked goods and confectionery of all kinds, as well as creams, desserts, whipped cream, ice cream, etc.
<b>Recommended dosage:</b>	according to recipe
<b>Physical parameters:</b>	
	Brix (at 20 °C, refractometric) 79.7-80.8 °Brix
	Refractive index (20 °C; refractometric) 1.4965 – 1.4994 nD
	DE - value (dextrose equivalent) 40-44
<b>Microbiological parameters:</b>	
	Reference value
	Aerobic mesophilic plate count (cfu/g) <10 <sup>4</sup>
	Yeasts (cfu/g) <10 <sup>2</sup>
	Molds (cfu/g) <10 <sup>2</sup>



**Nutritional information per 100 g (calculated):**

Energy:	1418 kJ / 334 kcal
Fat:	< 0.5 g
of which saturates:	< 0.1 g
Carbohydrate:	83 g
of which sugars:	26 g
Protein:	< 0.5 g
Salt:	< 0.01 g

**Allergens according to Regulation (EU) 1169/2011:**

SO<sub>2</sub> content <10 mg/kg

**Information on GMO according to Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003:**

The product does not contain genetically modified organisms (GMO) as defined in Regulation (EC) 1829/2003 in conjunction with Regulation (EC) 1830/2003, does not consist of GMO, has not been produced from GMO and does not contain ingredients produced from GMO.

This excludes adventitious or technically unavoidable contamination with GMO up to a threshold of 0.9%, based on the individual ingredient.

**Information on nanotechnology and ionizing radiation:**

This product and its raw materials neither have been irradiated nor manufactured using nanotechnology.

**Information about special diets:**

	possible?	Certificate available ?
Kosher	yes	no
Halal	yes	no
Vegetarian	yes	
Vegan	yes	

**Storage conditions:**

Cool, dark and dry storage in original sealed containers

**Minimum shelf life:**

18 months under the above mentioned conditions

**Packaging:**

**10025-04-01**

4 kg plastic bucket with tamper-evident closure;  
24 buckets per layer; 5 layers per pallet = 120 buckets

**12791-13-01**

12.5kg plastic bucket with tamper-evident closure;  
11 buckets per layer; 4 layers per pallet = 44 buckets

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