



Spec./Rev. 0200100-00099 / 133

C☆Dex 02001

Created On 03/Sep/2013

Current On 11/Aug/2014

Product Description

Description

Crystalline a-D-glucose (dextrose) monohydrate

Product label	
Package labelling	Dextrose Monohydrate
Ingredients [Listed in Descending Order]	Dextrose

Raw material	
Corn (Maize)	

Classification	
CN Code	1702 30 50
CAS No	77938-63-7
EC No	200-075-1

REACH status	Exempt
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Functionality

- clear, sweet flavour (relative sweetness at 10% d.s.: 75)
- significant cooling effect
- high fermentability
- good stability (no inversion)
- high osmolarity
- high browning effect (maillard reaction)

Application

This product is a general purpose monohydrate dextrose used in a high number of food products such as:

- bakery products (cakes, biscuits, cookies, icings, breads, crackers, fillings, wafers)
- ice cream and frozen desserts
- dairy products (chocolate drinks, milkshakes, yoghurt, desserts)
- meat products (sausages, hams, corned beef, salami)
- spices and seasonings
- convenience food (baby foods, drink powders, pudding powders, ready meals, cake mixes)

Specifications [Chemical/physical specifications]

Parameter		Unit	Min	Typical	Max	Text	CoA	CoC
Moisture	-	%	8		9.5		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Chloride	-	mg/kg			50		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Dx	on d.b.	%	99.5				<input type="checkbox"/>	<input checked="" type="checkbox"/>
Granulometry	< 100 µm	%			35		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Granulometry	> 500 µm	%			10		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide	-	mg/kg			10		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphated ash	on d.b.	%			0.25		<input type="checkbox"/>	<input checked="" type="checkbox"/>

Specifications [Microbiological specifications]



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Parameter		Unit	Min	Typical	Max	Text	CoA	CoC
Total plate count	/g				300		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Yeasts	/g				100		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Moulds	/g				50		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Salmonella	/25g					absent	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Staphylococcus aureus	/g					absent	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Allergens [Legal directives]

Allergen information

	Presence	Comment
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	** SO2 <10 mg/kg
Lupins and products thereof	No	
Molluscs and products thereof	No	

Nutritional Information

Average values per 100g

Nutrient	Unit	EU	US	Japan	Comment
Energy (kcal)	kcal	365	365	365	
Calories from Fat	kcal		0		
Energy (kJ)	kJ	1551	1551	1551	
Protein	g	0	0	0	
Carbohydrates	g	91	91	91	
of which sugars	g	91	91	91	
of which starch	g				
of which polyols	g	0	0	0	
of which dietary fibre	g	0	0	0	
Fat	g	0	0	0	
of which saturated	g	0	0	0	
of which Trans Fat	g	0	0	0	
Cholesterol	mg	0	0	0	
Sodium	mg	5	5	5	
Calcium	mg	0	0	0	
Iron	mg	0	0	0	
Vitamin A	IU	0	0	0	
Vitamin C	mg	0	0	0	
Water	g	9	9	9	
Ash	g	0	0	0	

Additional Product Information



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Dietary information

Suitable for		Certified	Comment
Halal	Yes	Yes	
Kosher	Yes	Yes	
Lacto-vegetarian	Yes	No	
Ovo-vegan	Yes	No	
Vegan	Yes	No	
Vegetarian	Yes	No	

Packaging and Storage Information/Recommendations**Standard packaging**

Bulk
Paper Bags
FFS Bags

Recommended storage conditions

Store inside, under dry conditions

Shelf life for packed product

Shelf life after production date (months):	24
Minimum remaining shelf life after delivery (months):	12