

product number : 805911 **GN code :** 17023050
product name : Dextrose monohydrate-S - bag 25 kg
version: 11 **Valid from:** 23-05-2020

Product description

Dextrose monohydrate, produced by enzymatic hydrolysis of starch, followed by a purification, concentration, crystallization and drying. It is a white powder with a refreshing sweet taste and bland odour.

Ingredients

dextrose

Origin

Properties

PHYSICAL AND CHEMICAL PROPERTIES

	Min	Max	Typical	Unit	Method
Moisture	7.0	9.0		%	/
Dextrose	99.5			w%w on ds	BSCH036
DP2+		0.5		w%w on ds	BSCH036
SO2		10		ppm	BSCH213
pH	3	6		sol. 1:1	BSCH001
Conductivity		20		µS/cm C28	BSCH051
Black specks		10		n/100g	Visual
Bulk density compacted	600	875		g/dm ³	Gravimetric
Bulk density loose	550	850		g/dm ³	Gravimetric
Particle size	70%>53	40%>250		µm	BSCH103
Particle size	10%>150	80%>150		µm	BSCH103

MICROBIOLOGICAL PROPERTIES

	Max	Typical	Unit	Method
Total mesophylic count	1000		/10g 30°C	BSMI001
Yeasts	100		/10g 25°C	BSMI011
Moulds	100		/10g 25°C	BSMI011
Salmonella	neg.		/25 g	ISO 6579

Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	368	kcal
Energy	:	1564	kJ
Protein	:	0	g
Carbohydrates	:	92.0	g
Sugars	:	91.8	g
Polyols	:	0	g
Starch	:	0	g
Fats	:	0	g
Fibre	:	0	g
Sodium	:	< 2	mg
Salt	:	0	g

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Shelf life

General Shelf life of this product is minimum 24 month(s) after production.

Extra info The shelf life is printed as "Best before date" on the packaging.

Storage conditions

	Min	Max	Optimum
Temperature °C			20
Rel. humidity %		60	
Advice	Keep dry in closed original packaging in a clean environment. The 'first-in, first-out' stock management principle should be followed.		
Extra info	Storage away from odourous materials. Avoid pressure on the bags.		

Quality guarantees

GMO-Declaration: We confirm that this product does not contain any ingredient, additive or flavour extracted or derived from genetically modified organisms. Therefore, no additional specific GMO labelling is required according to the current European regulation.

Declaration of non-ionisation: Nor this product, nor its ingredients, have been treated by ionising radiation.

Food safety: Belgosuc NV is FSSC 22000 certified by an external body.

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