

CRYSTALLINE GLUCOSE

Product in compliance with Polish and European food regulations.

Organoleptic characteristics

Appearance	white, fine crystalline powder
Appearance of solution	colourless, clear
Smell	odourless
Taste	sweet, no foreign aftertaste

Physical chemistry parameters

Moistness [%]	max. 9
Sifting with a sieve 2 mm square mesh	100
Glucose equivalent	min. 99,5
Acidity [ml 1n NaOH/ 100g]	max. 0,5
Chloride content expressed as Cl ⁻ ions [%]	max. 0,01
Content of sulfated ash in dry matter [%]	max. 0,1
Specific rotation [° Triangular]	52,5-53,5

Microbiological parameters

General bacteria count in 1g	max. 1000
Coli-type bacteria	none
<i>Salmonella</i> rod-shaped bacteria per 25g	none

Allergens, GMO status, Ionization

Product contains no allergens, is free from genetic modifications, does not undergo ionization processing.

Best before

3 years from date of production.

Origin or raw material

Raw material for production process of crystalline glucose is starch potato of Polish origin or glucose syrup made from grains (corn or wheat) of EU origin.

Target consumer group

Product suitable for all consumer groups, including vegetarians, ovo-lacto-vegetarians, vegan, coeliac patients.

Storage conditions

Store in a cool dry place.

Packaging

Paper valve bags of 25 kg each or big-bag packaging.