



Specification

Product Name: Glucose Powder

Product Code: SPEC0031

Description:

Our Glucose Powder is a premium quality, natural powder. It is free from artificial colours and flavours. Glucose Powder is very versatile, used as a sweetener it will improve the flavour, texture and stability of many foods and will improve the shelf life of baked goods. It has a moderate sweet taste (70% as sweet as sugar) and can be used in a variety of baking products including cakes, desserts, confectionery, preserves and jam making. Used in jams and fruit preparations it will improve the taste of the fruit and its stability. Use in ice cream to prevent the formation of crystals (it has a lower freezing point than sugar) and will ensure a glossy, smooth consistency. Add to icing to ensure a glossy, smooth consistency. It will mix easily with various food ingredients and can be diluted by blending in water to make a syrup. If you are replacing Glucose Syrup with Glucose Powder, use 75g of Glucose Powder instead of 100g of glucose syrup. Our Glucose Powder has a DE value of 40.

Specifications:

PHYSICAL AND CHEMICAL PROPERTIES					
	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Moisture (KF)		5		%	BSCH017
DE	36.0	40.0		w%w on ds	BSCH033
Dextrose		5.0		w%w on ds	BSCH036
Maltose	37.0	43.0		w%w on ds	BSCH036
Maltotriose			19	w%w on ds	BSCH036
Higher sugars			39	w%w on ds	BSCH036
SO ₂		10		Ppm	BSCH213
PH	4.0	5.5		Sol. 1:1	BSCH001
Conductivity		150		µS/cm C28	BSCH051
Bulk density	600	750		kg/m ³	/
Particle size	60%>53	40%>150		µm	BSCH103
Particle size	15%>150	20%>250		µm	BSCH103
Chloride (Cl)			<80	Ppm	/
Sodium			<150	Ppm	AAS
Heavy metals (as Pb)		10		Ppm	/

www.specialingredients.co.uk



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
E. coli	neg.		/10g 37°C	BSMI031
Salmonella	neg.		/25 g	ISO 6579

Ingredients:

Dried Glucose Syrup

Dietary Information:

Suitable for Vegans & Vegetarians, Non-GMO, Gluten Free, Non-Irradiated.

Nutritional Information:

Based on typical content/100g: Energy: 1658kj/390kcal, Fat: 0.0g, Carbohydrates: 97.5g, Of which sugars: 41.4g, Protein: <0.02g, Salt: <0.025g.

Storage:

Store in dry, cool conditions and not in direct sunlight.

Packaging:

Size	EAN
1kg	5056191004261
5kg	5056191004285
10kg	5056191017018

Shelf Life:

24 months from production date.

Allergen Declaration

Allergen	Contains (Y/N)
Cereals containing Gluten	N
Crustaceans	N
Eggs	N
Fish	N
Peanuts	N
Soybeans	N
Milk	N
Nuts	N
Celery	N
Mustard	N
Sesame Seeds	N
Sulphur Dioxide and Sulphites (at concentration of more than 10mg/kg or	N

www.specialingredients.co.uk



10mg/L in terms of Sulphur Dioxide)	
Lupin	N
Molluscs	N

Material Safety Data Sheet

Regarding the use of the supplied material in food, feeding stuffs and medicinal products, we confirm that there is no legal requirement to have MSDS documents available according to the:

- REACH Regulation (EU) n°1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals;
- CLP regulation (EU) n°1272/2008 on classification, labelling and packaging of substances and mixtures.

The supplied material is exempted from registration under REACH, not meeting the criteria for classification as hazardous and falls out of the scope of both REACH and CLP regulations.

The information contained in this data sheet is, to the best of our knowledge, true and accurate, but any recommendations or suggestions which may be made are without guarantee, since the conditions of use are beyond our control. We do not accept any liability whatsoever, however arising, which results directly or indirectly from the use of the product.