

**GLUCIDEX® 39**

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**DEFINITION :**

Dried glucose syrup.  
Blend of nutritive saccharides, produced by controlled enzymatic hydrolysis, purification and spray-drying of food maize starch.  
CAS No. 68131-37-3

**SPECIFICATIONS :**

CHARACTERS

APPEARANCE	White Powder
ODOUR	Neutral
TASTE	Sweet

PHYSICO-CHEMICAL VALUES

LOSS ON DRYING	5 % max.
SULPHATED ASH	0.1 % max.
SO <sub>2</sub>	10 mg/kg max.
pH IN SOLUTION	4.5 - 5.5
DEXTROSE EQUIVALENT	38 - 41
LEAD	0.1 mg/kg max.
ARSENIC	0.2 mg/kg max.
CADMIUM	0.1 mg/kg max.
MERCURY	0.02 mg/kg max.
SOLUBLE STARCH	COMPLIES
PARTICLE SIZE (Sieve)	
- RESIDUE On 250 microns	10 % max.
- RESIDUE On 40 microns	50 % min.

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MICROBIOLOGICAL VALUES

TOTAL AEROBIC MICROBIAL COUNT	1 000 CFU/g max.
ENTEROBACTERIACAE	10 CFU/g max.
TOTAL YEASTS COUNT	50 CFU/g max.
TOTAL MOULDS COUNT	50 CFU/g max.
ESCHERICHIA COLI	Not detected in 1g
SALMONELLAE	Not detected in 25g
A.S.R. SPORES	50 CFU/10g max.

**CONFORMITY :**

Food Chemicals Codex: Glucose Syrup, Dried.  
Code of Federal Regulations: 21 CFR 168.121 Dried glucose syrup.  
Council Directive 2001/111/EC relating to certain sugars intended for human consumption.  
CODEX STAN 212-1999.

NON INTENDED AND NON SUITABLE FOR DRY MIX INFANT FORMULAE PREPARATIONS.

**STORAGE :**

Minimum durability date of the packaged product: manufacturing date + 24 months.

Shelf life of the packaged product: manufacturing date + 5 years.

We recommend to preserve the product in its unopened original packaging, preferably protected from wide variations of temperature and humidity.

Upon opening, use the product as quickly as possible to prevent moisture regain.