

Product description

Description This product is crystalline fructose. It is produced from non-GMO cereal raw material, by enzymatic hydrolysis of starch, followed by purification, concentration, crystallization and drying.

Consistency White powder

Smell Bland odour

Taste Clean, sweet taste

Appearance White colour

Microbiological chemical analysis

Total mesophylic count ≤ 100 n/10g

Bacillus cereus ≤ 00 n/10g

Coliforms Absent

E. coli Absent

Salmonella Absent

Yeasts ≤ 10 n/10g

Moulds ≤ 10 n/10g

Physical chemical analysis

Water ≤ 0.05%

Fructose on DS. ≥ 99.5%

Percentage on sieve > 400 µm ≥ 60%

Percentage on sieve > 100 µm ≤ 10%

SO₂ ≤ 10 mg/kg

Appearance of sample Ok

pH 5 - 7

Nutritional analysis (approximately per 100g)

Energy value 400 kcal - 1700 kJ

Protein in g 0

Fat in g 0
Of wich saturates in g 0

Carbohydrate in g 100
Of wich sugar in g 100

Salt in g 0

Other specs

Storage Clean, dry area, ambient temperature. Away from odorous materials. At <60% Relative Humidity.

Transport Bulk, Bag, Super Sack

Transport temperature ≤25°C

Our certificates

