

Specification code **GSP/1/OP/E**

Date **16/07/2025**

## Product description

|                 |                                                                                   |
|-----------------|-----------------------------------------------------------------------------------|
| Description     | This product is a purified, dried glucose syrup obtained by hydrolysis of starch. |
| Colour          | White to light yellow                                                             |
| Taste and smell | Sweet taste and typical odour                                                     |
| Appearance      | Powder                                                                            |

## Others specs

|           |                                                                                                                                                                   |
|-----------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| GMO       | The product does not contain and has not been produced from genetically modified organisms.                                                                       |
| Storage   | Store in a well ventilated, clean and dry environment, away from odorous materials, at <60% relative humidity at ambient temperature. Avoid pressure on the bags. |
| Packaging | 25 kg bags, Big Bags                                                                                                                                              |

## Our certificates



## Physical chemical analysis

|                                 |              |
|---------------------------------|--------------|
| Moisture                        | <= 5%        |
| Dextrose                        | <= 5%/ds     |
| Maltose                         | 37-43%/ds    |
| Maltotriose                     | 19%/ds       |
| Higher sugars                   | 39%/ds       |
| pH – 50% ds                     | 4-5,5        |
| Dextrose equivalent (DE)        | 36-40        |
| Sulfites (SO2)                  | <=10mg/kg    |
| Conductivity at 18 degrees Brix | <=150µS/cm   |
| Bulk density loose              | 650-850g/dm3 |
| Vibrational sieve >150µm        | 35-60%       |
| Vibrational sieve >250µm        | <=40%        |

## Microbiological analysis

|                        |             |
|------------------------|-------------|
| Total mesophylic count | <=1000n/10g |
| Mould and yeasts       | <=100n/10g  |
| Escherichia coli       | Absent/10g  |
| Salmonella             | Absent/25g  |