

Specification code **CFR/1/OP/E**Date **22/01/2026**

Product description

Description	Food grade crystalline fructose, which is processed from high fructose corn syrup. It is nutritive sweeteners, into pure white free-flowing crystalline material.
Formula	C ₆ H ₁₂ O ₆
Molecular weight	180
Appearance	White crystals
Taste	Sweet
Odor	Odorless
Solubility (g/100 at 25°C)	Very soluble in water, soluble in ethanol. Sparingly soluble in ether.

Microbiological requirements

Total count	<100 n/g
Yeasts	<10 n/g
Moulds	<10 n/g
Coliforms	Negative n/g
E. Coli	Negative n/g
Staphylococcus aureus	Negative n/g
Salmonella	Negative n/50g
Sulfite reducing clostridium	<10 n/g
Enterobacteriaceae	<10 n/g
Aerobic mesophilic sporeforming bacteria	<10 n/g
Aerobic thermophilic sporeforming bacteria	<10 n/g
Anaerobic mesophilic spores count	<10 n/g
Bacillus cereus	<10 n/g
Listeria monocytogenes	Negative n/25g

Physical chemical requirements

Fructose	> 99.5
Foreign Sugar	< 0.5
pH	5.0 – 7.0
Moisture	< 0.2
Specific Rotation	(-91.0) – (-93.5)
Sulphated Ash	< 0.1 %
HMF	<40 ppm
Color of solution	<20 Icumsa
Acidity	<0.15 ml
SO ₂	<10 ppm
Bulk density	800 – 900 gr/lit
Calcium	<5 ppm
Sulphate	<50 ppm
Chloride	<40 ppm

Heavy metals

Iron	<1.0 ppm
Copper	<1.0 ppm
Arsenic	<0.1 ppm
Lead	<0.1 ppm
Cadmium	<0.1 ppm
Mercury	<0.03 ppm

Pesticides

Pesticides Residues	≤10 ppb
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Mycotoxins

Toplam Aflatoxin	<4 ppb
Aflatoxin G1	<2 ppb
Aflatoxin B1	<1 ppb
Aflatoxin G2	<2 ppb
Aflatoxin B2	<1 ppb
Ochratoxin A	<3 ppb

Our certificates



Others specs

GMO	Non GMO and according to EC regulation No. 1829/2003/EC and 1830/2003/EC, the product has non-labeling status.
Allergens	Allergen free according to EU Regulation (EC) No. 1169/2011 and ALBA list. The product does not contain food additives, food colors, antioxidants, preservatives or material of animal origin.
Storage	The product is acceptably stable to air and heat, but it is hygroscopic. Keep package closed. Sealed bags should be stored in-doors under cool, dry conditions. Optimum storage and handling conditions are 25°C or lower and less than 60% relative humidity.