

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 (SO ₂)	<=10mg/kg
Conductivity at 18 degrees Brix	<=150μS/cm
Bulk density loose	650-850g/dm ³
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