

Specification

Product	Glucose – Fructose Syrup
Appearance	Viscous liquid
Colour	Colourless to yellow
Aroma	Characteristic
Flavour	Sweet
Packaging	In PE containers or in bulk. The packaging of product is in accordance to Comm. RG (EC) No 2004/1935 and the directives (EG) 2011/10.
Storage	Best storage in a dry and clean place. Glucose syrup supplied in PE containers and bulk is recommended to store in storage tanks with temperature 38 – 42°C.
Shelf life	1 month, 38 - 42°C in Bulk 5 months, temperature over 15 °C in IBC

Physicochemical requirements

Lp.	Parameters	Value	Method
1.	Dry substance min. (%)	77,0	ČSN ISO 1743
2.	Titrateable acids max. (mmol/kgDS)	25,0	ČSN 56 0177
3.	pH (1:1)	3,5-5,0	electrometric
4.	DE (%/DS)	75-86	ČSN EN ISO 5377
5.	Heavy metals: Pb max. mg/kg	0,2	AAS
6.	Heavy metals: Cd max. mg/kg	0,1	AAS
7.	Fructose (%/DS)	40-45	HPLC
8.	Dextrose max. (%/DS)	35	HPLC
9.	Maltose (%/DS)	11-17	HPLC
10.	Maltotriose (%/DS)	2-8	HPLC

The product corresponds to the requirements for pesticide and complies with Regulation (EC) No 2005/396 on maximum residue levels of pesticides in food.
Content of foreign substances is in accordance with Commission regulation (EC) No 2006/1881.

Microbiology requirements

Lp.	Parameters	Value	Method
1.	Total count cfu/g max.	200	ČSN EN ISO 4833-1
2.	Yeasts cfu/g max.	10	ČSN ISO 21527-1,2
3.	Moulds cfu/g max.	10	ČSN ISO 21527-1,2

The product corresponds to the Comm. RG (EC) No 2005/2073 on Microbiological criteria for foodstuffs, as amended.

Nutritional values

Average nutritional values	/	100g of product
Energie value		1 322 kJ (311 kcal)
Fats		0 g
- Saturated fatty acids		0 g
Saccharides		78 g
- Sugars		67 g
Proteins		0 g
Salt		0 g