

DEXTROSE MONOHYDRATE

Specification code DEX/2/PB/E

Date

11/12/2024

Product description		Physical chemical analysis	
Description	This product is a dextrose monohydrate, produced by enzymatic hydrolysis of starch, followed by purification, concentration, crystallisation and drying.	Water content	max 10 %
		Dextrose	max 100,5 %
		SO2	max 10 mg/kg
		рН	max 6,6
Colour	White		
Taste and smell	Sweet taste and without foreign odours.		

Others specs

Appearance

GMO	The product does not contain and has not been produced from genetically modified organisms
Storage	Store inside, under dry conditions, away from odorous materials. Packaging: small bags, big bags

White crystalline powder

Microbiological analysis

Total plate count	1000g
Yeasts	max 100g
Moulds	max 100g
Salmonella	Absent /25g

Our certificates



Foodcom S.A. Komedy 2/3 , 02-517 Warsaw NIP: 5213680286, REGON:147463542 www.foodcom.eu Formulated

Katarzyna Duda kduda@foodcom.pl

Mateusz Augustyniak maugustyniak@foodcom.pl

Approved by