

Specification code **DEX/2/PB/E**

Date 11/12/2024

## Product description

Description	This product is a dextrose monohydrate, produced by enzymatic hydrolysis of starch, followed by purification, concentration, crystallisation and drying.
Colour	White
Taste and smell	Sweet taste and without foreign odours.
Appearance	White crystalline powder

## Physical chemical analysis

Water content	max 10 %
Dextrose	max 100,5 %
SO <sub>2</sub>	max 10 mg/kg
pH	max 6,6

## Others specs

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

## Microbiological analysis

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

## Our certificates

