

DEXTROSE MONOHYDRATE

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 %
SO2	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