

Glucose syrup 7 kg DGF Service 7.77006.100

General Information

Legal Name Glucose syrup

Product description: Purified and concentrated water solution of nutritive saccharides obtained

by hydrolysis of starch. This syrup is clear and has a light sweet taste. This

syrup is characterized by an equivalent dextrose close to 40.

Application This product should not be consumed as such. Examples of recommended

dosages:

- Confectionery and pastry coatings and fillings: maximum 200 g of glucose

syrup for 1 kg of finished product.

- Sugar syrups for ice creams and sorbets: maximum 160 g of glucose syrup

for 1 kg of finished product.

- Sugars: maximum 40 g of glucose syrup for 1 kg of finished product.

Composition

Ingredient	Description	E-No.	Source
Glucose syrup			Wheat
Preservative	Sodium hydrogen SULPHITE	E222	Synthetic al

contains

- monosaccharides (dextrose): 1 - 8% - disaccharides (maltose): 21 - 39%

- polysaccharides: 66 - 77%

Nutritional Information

Nutritional data per 100g product

Nutrient	Value	Unit
Energy kJ	1.335	kJ
Energy kcal	314	kcal
Fat	0,00	g
of which saturates		
Carbohydrate	79	g
of which sugars	28	g
Fiber	0,00	g
Protein	0,00	g
Salt	0,01	g



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Allergens

+ = present, - = absent, ? = may contain traces

- present, absent, : - may contain t		1
Cereals containing gluten (wheat, rye,		
barley, oats, spelt, kamut or their	-	
hybridised strains)		
Crustaceans and products thereof	-	
Eggs and products thereof	-	
Fish and products thereof	-	
Peanuts and products thereof	-	
Soybeans and products thereof	-	
Milk and products thereof (including		
lactose)	-	
Nuts, namely: almonds, hazelnuts,		
walnuts, cashews, pecan nuts, Brazil		
nuts, pistachio nuts, macadamia or	-	
Queensland nuts, and prod		
Celery and products thereof	-	
Mustard and products thereof	-	
Sesame seeds and products thereof	-	
Sulphur dioxide and sulphites at		
concentrations of more than 10 mg/kg	+	glucose syrup
or 10 mg/litre		(contains SULFITE)
Lupin and products thereof	-	
Molluscs and products thereof	-	

Dietary Information

Diets	Suitability
Halal	yes
Kosher	yes
Vegans	yes
Vegetarians	yes

Kosher Certificate	yes
Halal Certificate	yes

Storage instructions and shelf life

Shelf life: 24 months

Storage conditions Keep preferably in a dry place at a lower

temperature than 20°C.



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Sensoric Parameters

Taste: sweet **Odor:** sweet

Colour: light yellow to yellowish

Texture: viscous

Microbiological Parameters

Parameters	Target	Minimum	Maximum	Method
Yeast			100/G	
Moulds			100/G	
Coliform bacteria			10/G	
Osmophilic yeast			5000/G	

Chemical / Physical Parameters

Parameters	Target	Minimum	Maximum	Method
Brix Value	81,5	80	83	

Regulatory information

Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives), Regulation (EU) 231/2012 (specifications for food additives), Regulation (EU) 1169/2011 on the provision of food information to consumers, Regulation (EC) 1334/2008 (flavourings)

Certification:

BRC

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Food Contact Materials

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications



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GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

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Primary packaging: bucket 7 KG