



SPECIFICATIONS

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DEXTROSE MONOHYDRATE M

DEFINITION :

DEXTROSE MONOHYDRATE. Purified and crystallized D-glucose, containing one molecule of water of crystallization.

CAS n- : 77938-63-7

EINECS : 200-075-1

SPECIFICATIONS :

* PHYSICO-CHEMICAL VALUES

APPEARANCE	MCL	Crystalline powder, white and odourless Sweet.
TASTE		
LOSS ON DRYING	MCL	9.1 % max.
DEXTROSE (D-GLUCOSE)		99.5 % min.
SPECIFIC ROTATION	MCL	52.6 - 53.2 degrees
pH IN SOLUTION	MCL	4 - 6
SULPHATED ASH	MCL	0.1 % max.
RESISTIVITY	MCL	100 kOhm.cm min.
PARTICLE SIZE	MCL	
- RESIDUE ON 500 MIC.		10 % max.

* MICROBIOLOGICAL VALUES

- TOTAL COUNT	MMC	1000/g max.
- YEASTS	MMC	10/g max.
- MOULDS	MMC	10/g max.
- E. COLI	MMC	Absent in 10 g
- SALMONELLAE	MMC	Absent in 25 g

TYPICAL VALUES :

ENERGY VALUE
calculated, on 100 g commercial product 1547 kJ (364 kcal)

MCL, MMC : ROQUETTE Methods

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COMMENTS :

Due to its fine particle size, this product is liable to become compacted.

Store at room temperature, in a dry place, and in its unopened original packing.

CONFORMITY :

- CODEX STAN - 212 - 1999
- EU directive 2001/111/EC (OJEC L. 10 dd 12/01/02).
- Current FOOD CHEMICALS CODEX.
- US Code of federal regulations - 21 CFR - 168.111.

STORAGE :

Standard packaging : bulk road tanker,
25 kg paper bags + polyethylen free film
1000 kg FIBC

Minimum durability date of the packaged product: Manufacturing date
+ 12 months.

Shelf life: Manufacturing date + 5 years.

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