

SPECIFICATION

CERELOSE 2001

CPI: 2001

BAAN IV: 4241

DESCRIPTION: Crystalline dextrose (D-Glucose) monohydrated, obtained by the complete enzymatic hydrolysis of corn starch.

APPEARANCE: Crystalline white powder.

<u>PARAMETER</u>	<u>UNIT</u>	<u>SPECIFICATION</u>	
¹ Dextrose Equivalent	%, d.b.	99.5	Minimum
¹ Moisture	%	8 - 9	
¹ Sulfur dioxide	ppm	10	Maximum
¹ Conductivity	* μmhos/cm	10	Maximum
Total Plate Count	CFU/g	200	Maximum
Mold	CFU/g	20	maximum
Yeast	CFU/g	20	Maximum
Coliforms	MPN/g	< 10	
E. Coli	-		Negative
Salmonella	-		Negative

¹ Minimum parameters to be reported in the Certificate of Analysis.

* Measured at 30% solids.

PACKAGING AND SHELF LIFE: Four layer, Kraft paper bag with 300 thickness, polyethylene inner bag. Net contents: 40 Kg. Since it is a dried product it will maintain its characteristics for 3 years provided that it is stored in the original container, well-closed and in a cool, dried place free from humidity, dust, insects, rodents and foreign odors.