

## PRODUCT DATA SHEET

**CSM Ingredients**  
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Last changed on: 09.03.2022

### GLUCOSE SYRUP 9

#### MATERIAL CODES

Article number	
CSM article number	10059296
Company	
CSM FRANCE SAS	275
CSM DEUTSCHLAND GMBH	3040400002751
Others	
EAN code	3040400002751
CN code (EU)	17023090

#### NAME OF THE FOOD

Name of the food:	Glucose
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#### PRODUCT DESCRIPTION

This Glucose syrup is a purified and concentrated aqueous solution of nutritive saccharides obtained by hydrolysis of starch, characterized by a high polysaccharides content.

#### GENERAL INFORMATION

Country of origin:	Belgium	Continent of origin:	Europe
Product origin:	Wheat		
Physical condition:	Liquid, Viscous		

#### USER INSTRUCTION

Application
In decorations, coatings and fillings in accordance with Part D and E category 05.4 or in jam, jellies and marmelade in accordance with Part D and E category 04.2.5 of Regulation (EU) no. 1129/2011 of the Commission of 11/11/2011 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council by establishing a Union list of food additives.

#### SENSORIAL INFORMATION

Taste:	Sweet, Typical	Odour:	Odourless, neutral
Visual aspect:	Viscous	Colour:	Colourless, Transparent
Structure:	Viscous, Liquid		

#### INGREDIENT DECLARATION

Glucose syrup; Stabiliser: SODIUM METABISULFITE (CONTAINS SULFITES).
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#### NUTRITIONAL INFORMATION

Per 100 grams product			
Energy:	1.411 kJ	(332 kcal)	
Fat:	0,0 g		
of which saturated fatty acids:	0,0 g		
of which mono unsaturated fatty acids:	0,0 g		
of which poly unsaturated fatty acids:	0,0 g		
Carbohydrate:	83,0 g		
of which sugars:	23,3 g		
of which starch:	73,0 g		
Fibre:	0,0 g		
Protein:	0,0 g		
Salt (Na x 2.5):	0,0300 g		

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## ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Carbohydrates of which dextrose:	13,3 g
Salt (NaCl):	0,0 mg
Minerals - Sodium:	12,0 mg
Other minerals:	400,0 mg
Mineral substance (ash):	25,0 mg
Water:	17,0 g

## ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>			
Cereals containing gluten and products thereof	Yes	Yes	Yes
Wheat	Yes	Yes	Yes
Rye	No	No	No
Barley	No	No	No
Oat	No	No	No
Spelt	No	No	No
Khorasan wheat	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	Yes
Milk and products thereof (including lactose)	No	No	Yes
Nuts and products thereof	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	225 PPM *	Yes	Yes
Lupine and products thereof	No	No	No
Molluscs and products thereof	No	No	No
* According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.			
<b>"May contain" allergens</b>			
May contain traces of: -.			
Based on the factory's risk analysis and risk management the presence by cross contaminations of some allergens in the production line is avoided. Therefore the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on 'cross contamination'.			

## GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.
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## SUSTAINABILITY

Type:	No PO/PK	Value:	Supply chain model:
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## DIET INFORMATION

Kosher:	Yes - certified	Suitable for coeliac diet:	Yes
Halal:	Yes - certified	Suitable for persons with lactose intolerance:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for lacto vegetarians:	Yes		
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	Yes		
"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.			

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## CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Carbohydrates</b>				
Dextrose content:	17 %			
Maltose content:	13 %			
Sugar content:	70 %			
<b>pH</b>				
pH:	5	4,0 - 5,5		
<b>Contents</b>				
Dry matter:	83 %	82,5 - 83,5 %		
Sulphite content:		200 - 300 ppm		
<b>Others</b>				
Refractive index (20 °C):	1,506	1,5046 - 1,5074		

## PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
<b>Colour</b>				
Colour:		25		Icumsa
<b>Others</b>				
Brix:	85,7 deg	85,2 - 86,2 deg		
Density 40 °C:				

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	10 000	1.000			NF V08 - 051
Moulds:	/ g	1 000	100			NF V08-059
Yeasts:	/ g	1 000	100			NF V08-059
Salmonella:	/ 25 g	Absent	0			AFNOR AES-10/4-05/04

## SHELF LIFE AND LOGISTICAL INFORMATION

<b>Storage conditions</b>	
Shelf life after production:	365 Days
Storage temperature:	< 25 °C
Storage advice:	Cool, Keep packaging closed during storage., Store the opened packaging cool and dry, consume quickly.
<b>Transport conditions</b>	
Transport temperature:	10 - 25 °C
Remarks:	ambient

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## PACKAGING INFORMATION

<b>Distribution unit</b>			
Weight net:	9 kg	Weight gross:	9,310 kg
<b>Pallet</b>			
Pallet type:	Euro pallet		
DU's per layer:	13 PCE	Layers:	5 PCE
Weight net:	585 kg	Weight gross:	630,15 kg
Remarks:	6 layers with 13 PCE, 1 layer with 6 PCE	DU's per pallet:	65 PCE
		Total pallet height:	110 cm
<b>Primary packaging</b>			
Description:	Bucket	Material:	PP
Weight:	308 g		
Colour:	Blue		
Height:	187 mm		
Diameter:	270 mm		
Diameter top:	270 mm		
Diameter bottom:	270 mm		
Description:	Lid	Material:	PP
Colour:	White		
Height:	16 mm		
Diameter:	265 mm		
<b>Coding</b>			
Name:	Yes	Expiry date:	Yes
Lot code:		Material code:	Yes
EAN:	Yes		
<b>Tertiary packaging</b>			
Description:	Pallet	Material:	Wood
Dimensions:	1200x800x144 mm		
Weight:	25 kg		
Colour:	Brown		
Description:	Cover	Material:	Cardboard
Dimensions:	1190x790 mm		
Weight:	505 g		
Description:	Pallet sheet	Material:	Cardboard
Dimensions:	1200x800 mm		
Weight:	161 g		
Colour:	Blue		
Description:	Cover	Material:	LDPE
Dimensions:	2100x1320 mm		
Weight:	850 g		

## FOOD SAFETY / HACCP

<b>Physical hazards - specific control system</b>			
Sieves:	Present Yes	Mesh:	2 mm
		Remarks	

## LEGAL INFORMATION

<b>International ingredient numbering</b>		
Type	Number	Remarks
CN code (EU)	17023090	
All products are conform to the European and National food legislation.		

## STATEMENT

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Change:	Allergens information