

GLUCOSE DE 60

Glucose syrup

GENERAL CHARACTERISTICS

Organoleptic features

Doughy substance with typical smell and taste

Origin / fabrication / treatment and chemical description

Aqueous, purified and concentrated solution obtained by enzymatic conversion of starch.

USES

Roles and Properties

- Regulates the sweetened taste
- Gives solution for problems regarding the crystallisation of sugar
- Supports the water retention in products

Applications fields

- Jams
- Biscuits fillings
- Candied fruits
- Toppings
- Free alcohol Sweetened beverage

SPECIFICATIONS

Physical and chemical characteristics

Dried extract	79,5 to 81%
D.E	58 to 63
SO2	< 10 mg/kg
pH	3.5 to 6
Refraction index	1,4910 to 1,4965

Caractéristiques microbiologiques

Total plate count	1000 / g max
Yeast	100 / g max
Mould	100 / g max

LABELLING : Glucose syrup

PACKAGING AND STORAGE

Packaging:

Preservation conditions:

Shelf life:

Pail of 10 Kg net weight or barrels of 85 Kg net weight
free from humidity, light and heat in the original closed packaging.
1 year in the original closed packaging

ARTICLE COD

10 Kg => 1623

-

85 Kg => 641D

This specification is correct at the time of issue, but may be subject to alteration. The information herein is to our best knowledge true and accurate, but all recommendation or suggestions are made without guarantee.

19.11.13/CA/FT-Glucose DE60 anglais

LOUIS FRANCOIS

☎ 01 64 62 74 20 - Fax 01 64 62 74 36 - E-mail : clients@louisfrancois.com
17, rue des Vieilles Vignes – Z.A. PARIEST – BP86 - 77183 CROISSY BEAUBOURG