Product specification

Product: Glucosesirup 79%mas, Art.-No. 0900

Description
- purified, concentrated aqueous solution of hydrolysed wheat starch saccharides for the preparation of liqueur, suitable for nutritional use.
- Consistency: viscous
- Color: colourless to yellowish
- Odor: neutral
- Taste: sweet

Average analysis
- Dry matter content (%): 79 - 81%
- Brix value at 20°C: >80
- Density at 40°C (g/mL): 1,41
- DE-value: 40 - 43
- Saccharide distribution (% of dry matter): Glucose / maltose / longer chain saccharides ca. 18 / 14 / 68
- pH-value: 4-7
- SO₂ (ppm): <10
- Ash content (%): <0,1

Nutrition declaration
- Physiological calorific value (kcal/100g): approx. 315 (= 1340kJ)
- Fat (g/100g): 0
- Carbohydrates (g/100g): 80
- thereof sugar: 25
- Dietary fibres (g/100g): 0
- Protein (g/100g): 0
- Salt (g/100g): 0
- BE (in 100g): ca. 6,5

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- Aerobic germs: <1000/g
- Moulds: <100/g
- Yeasts: <100/g
- E. coli / Coliforme: absent in 1g
- Salmonella: absent in 25g

Explanations
The Product
- does not contain any genetically modified (micro)organisms or components and is not produced with the help of genetically modified (micro)organisms. Its use in the production of foodstuffs therefore does not require labelling in accordance with Regulation (EEC) 1829 and 1830/2003.
- is obtained from cereals containing gluten, in accordance with Food Information Regulation No 1169/2011, Annex II, exempt from the obligation to label allergens.

The packaging materials used in direct contact with the product comply with the requirements of EU regulations no. 10/2011 and no. 1935/2004 on food products.

Juliane Heller

Assistant to the Management