



### Product description

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

### Ingredients

glucose syrup

### Origin

wheat

### Properties

#### PHYSICAL AND CHEMICAL PROPERTIES

	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Brix	82.1	85.2		°Bx (20°C)	BSCH011
Total solids	79.5	82.5		w%w (20°C)	BSCH011
pH	3.5	5.5		sol. 1:1	BSCH001
Colour			< 25	icumsa 420 nm	BSCH023
SO2		10		ppm	BSCH213
DE	37	44		w%w on ds	BSCH023
Density			1.43	kg/dm <sup>3</sup> 20°C	BSCH014
Density			1.40	kg/dm <sup>3</sup> 40°C	/

#### MICROBIOLOGICAL PROPERTIES

	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	10000		/10g 30°C	BSMI001
Yeasts	1000		/10g 25°C	BSMI011
Moulds	1000		/10g 25°C	BSMI011

#### COMPOSITION

	<u>Avg.</u>	<u>Unit</u>	<u>Method</u>
Dextrose	17	w%w on ds	BSCH036
Maltose	13	w%w on ds	BSCH036
Maltotriose	13	w%w on ds	BSCH036
Higher sugars	57	w%w on ds	BSCH036

### Nutritional values

Average nutritional value per 100 gram product (calculated)

Energy	:	324	kcal
Energy	:	1377	kJ
Fats	:	0	g
Carbohydrates	:	81	g
Sugars	:	24	g
Polyols	:	0	g
Starch	:	0	g
Protein	:	0	g
Fibre	:	0	g
Salt	:	0	g