ITEM # GG-1086

	GLUCOSE SYRUP - 7 KG	Page1/3
	DGF SERVICE	
Product code :	08311	**Update : 2015 February 20**
Product bar code :	3584730 08311 5	**Révision : 007**

**Glucose syrup is a sweet base for pastries and confectionery.
The glucose syrup delays the sugar recristallization, and provides softness and better preservation to your products.**

Product description :   Colourless and viscous syrup at room temperature.

Packing :   White plastic tub - white plastic cover.
Net weight : 7 kg (= 15 Lbs 6 oz)
Gross weight : 7.25 kg (= 15 Lbs 15 oz)

Labelling :   Label on tubs :
* Ingredients list.

Printing on label:
* Production date: DD/MM/YY.
* Shelf life : DD/MM/YY

Nutritional declaration per 100g (following 1169/2011EC regulation)
Energy: 1335 kJ/ 314 kcal
Fat: < 0.1g
Of which saturates: < 0.1g
Carbohydrate: 79g
Of which sugars: 28g
Proteins: < 0.1g
Salt: 0.01g

Ingredients :   Glucose syrup, preservative: SULPHITES

Directions for use :   The glucose syrup is used in pastries, ice creams and confectionery.

On contrary to sucrose, it delays sugar recristallization.

It stops the product drying up, and keeps their softness and freshness.

Recommendations :   The glucose syrup melts at 60°C (140°F).
Heat the syrup until the wished viscosity.

Do not heat more than 100°C (212°F); the solution would get dessicated.

The glucose syrup is soluble in water.

Labelling declaration : glucose syrup

Shelf life :   24 months

Storage conditions :   In a dry and cool area.

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Process :   Wheat starch chemical and enzymatical hydrolysis.

Matter origin :   Plant

Country of Origin :   France

Composition :

100 %	Wheat glucose syrup
< 300ppm %	Preservative: sulphites

Nutritional values :

Dry extract	Food value	Fats	Saturated fatty acids	Carbohydrates
79 %	314 Kcal/100g 1312.52 KJ/100g	<0.1 %	<0.1 %	79 %

Sugars	Proteins	Salt	Sodium
28 %	<0.1 %	<0.01 %	<0.004 %

Microbiological characteristics :

Targets	Count (germs / g)
Total plate count	< 100 000
Yeasts/ Moulds	< 500
Total coliforms	< 1 000
Salmonella	0 / 25g

Physical and chemical characteristics :

Targets	Value
Brix	78 - 82°
pH	4 - 6
DE	35 - 44
Dry extract	78 - 80 %
Monosaccharides (dextrose)	2 - 7%
Di-saccharides (maltose)	21 - 27%
Superior sugars on dry extract	66 - 77%
Sulphites	< 300ppm
Sodium	4 mg/100g
Potassium	< 0.5 mg/100g
Moisture	21%

HACCP Plan :   YES

GMO information :   This product doesn't require any GMO specific label according to the European regualtions 1829/2003 and 1830/2003

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Nutritional information for special diets :

_ Milk and milk products	_ Eggs	_ Pork
_ Chicken	_ Fish	_ Shellfish and derivates
_ Soya and derivatives	_ Gluten	_ Corn and derivatives
_ Groundnut	_ Nuts and tree nuts	_ Sesame
_ Cocoa	_ BHA/BHT (E320-E321)	_ Parabenzen (E214->E219)
_ Azo colours (E102,E104,E110,E122,E124,E129)	_ Benzoates (E210->E213)	_ Sorbates (E200->E203)
X Sulphites (E220->E227) > 10mg/kg	_ Glutamate	_ Lupin and derivatives
_ Celery and derivatives	_ Mustard and derivatives	X Wheat and derivatives
_ Molluscs and derivatives		

X substance contained in the product as an ingredient or a component of one of the ingredients.

0 cross contamination hazard, the substance may be present as traces in the product.

- substance absent from this product.

Palettization :

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1 layer          =  20.00 buckets
1 pallet         =  5.00 layers = 100 buckets
1 pallet         =  700 kg net weight = 745 kg gross weight
       pallet type : EUR (120 x 80 x 126cm)
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