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Ingredion™

CERELOSE® Dextrose 020010

Cerelose® Dextrose 020010 is a general purpose product for most food, beverage, and industrial uses.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	8.0	9.0
Dextrose Equivalent (D.E.)	99.5	-
Dextrose, % d.b.	99.4	-
Color, CP @ 33% w/w solution	-	2.5
Clarity, % @ 33% w/w solution	92.0	-
SO ₂ , ppm	-	< 10
Conductivity (µmhos/cm @ 30% d.b.)	-	10
Apparent Starch		Negative

Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, typical taste

Screen Test

	Max.
% on U.S.S. #20 mesh (841 micron)	2.0

Microbiological Standards

	Max.
Standard Plate Count/g	200
Yeast/g	20
Mold/g	20
Coliforms/g	10
<i>E. coli</i> /10 g	Negative
<i>Salmonella</i> /25 g	Negative

Nutritional Data/100 g

	Typical
Calories	365
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	91.3
Dietary Fiber, g	0
Total Sugars***, g	91.2
Added Sugars, g	0
Other Carbohydrate, g	0.1
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<2*
Iron, mg	<0.2*
Potassium, mg	<1*
Ash, g	<0.1*

* Not present at level of quantification.

** "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

Certification

Kosher pareve
Halal

Packaging and Storage

Bags
Totes
Bulk
Drums

Product should be stored in a clean, dry area, not exposed to prolonged high (> 90°F / 32°C) temperature.

Shelf Life

3 years

Regulatory Data

CAS No. 50-99-7

United States

Meets FCC (Food Chemical Codex) requirements.
Standard of Identity 21 CFR 168.111
GRAS Affirmation 21 CFR 184.1857
Labeling Dextrose or Dextrose monohydrate

Canada

Standard Food CFDA Regulation
Standard of Identity B.18.015
Labeling Dextrose or Dextrose monohydrate

Features and Benefits

Dry crystalline powder
Free flowing
High sweetening
Flavor enhancement; non-masking
Bulking
Carrying
Browning
Highly fermentable
High osmolarity
High reducing capacity

Effective Date: September 8, 2017

Next Review Date: September 8, 2020

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