

General Product Specification

SEDAFRUCT 1675

DEFINITION

This product is a fructose containing glucose syrup. It is a purified and concentrated aqueous solution of nutritive saccharides and is characterised by a high fructose content. It is a transparent water like to light yellow viscous liquid with a clean sweet taste and bland odour.

CHARACTERISTICS

| Test | Unit of measure | Specification Range | Typical Value | Method |
|-----------------------------|-----------------|--------------------------|---------------|------------------------------|
| Dry substance | % | 74,5 - 75,5 | | Refractometer (+ conversion) |
| Brix 20 °C | | 75,1 - 76,1 | | Refractometer (+ conversion) |
| Refractive index 20 °C | | 1,4781 - 1,4806 | | Refractometer (+ conversion) |
| Dextrose equivalent (DE) | | 62,0 - 68,0 | | Lane-Eynon |
| Fructose | %/ds | 14,0 - 18,0 | | HPLC |
| Dextrose | %/ds | 20,0 - 24,0 | | HPLC |
| Maltose | %/ds | 38,0 - 42,0 | | HPLC |
| Maltotriose | %/ds | | 12 | HPLC |
| Higher sugars | %/ds | | 10 | HPLC |
| Sulfites (SO ₂) | mg/kg | <= 10,0 | | Iodine titration |
| pH diluted (1/1) | | 3,5 - 5,0 | | pH-meter |
| Colour Icumsa | IC | <= 20 | | Spectrophotometer |
| Conductivity at 28 °Brix | µS/cm | <= 70 | | Conductivity meter |
| Total mesophilic count | n/10g | <= 1000 | | Membrane filtration |
| Yeasts | n/10g | <= 100 | | Membrane filtration |
| Moulds | n/10g | <= 100 | | Membrane filtration |
| Recommended storage temp | °C | | 35-55 | |
| GMO Status | | Not genetically modified | | |

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Above-mentioned information is for information purposes only and therefore cannot bind the company.

** equivalent to correspondent Regulations UK Statutory Instruments (EU Exit) published in www.legislation.gov.uk/changes

Code: GF1675

Valid from: 05.01.2023

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PACKAGING

The product is available in bulk.

SHELF LIFE

Total product shelf life of bulk delivered material is 12 months after production date if stored under recommended storage conditions.

STORAGE CONDITIONS

Recommended Storage Temperature mentioned in the characteristics list above is an indication in order to reduce crystallization risk and improve syrup handling and pumpability. Higher temperature will favour colour uptake during storage.

We recommend that the syrup is used as soon as possible after delivery.

LABELLING

Advised labelling: Glucose-Fructose Syrup

GENERAL INFORMATION

This product complies with the requirements of legislation in force in the EU** on foods and food ingredients. These include regulations on labelling, hygiene, additives, contaminants and pesticides.

All manufacturing plants of SEDAMYL are ISO 9001, FSSC 22000, EFISC, HALAL and KOSHER certified by an external body. Affiliates Companies: Sedamyl S.p.A., Sedamyl UK Ltd.

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