
General Product Specification

GLUCODRY 380

Definition

This product is a purified, dried glucose syrup obtained by hydrolysis of starch. It is a white to light yellow powder with a moderate sweet taste and typical odour.

Characteristics

Test		Unit of measure	Specification range	Typical value	Method
Moisture	(*)	%	<= 5,00		Oven
Dextrose equivalent (DE)	(*)		36,0 - 40,0		Lane-Eynon
Dextrose	(*)	%/ds		4	HPLC
Maltose	(*)	%/ds		34	HPLC
Maltotriose	(*)	%/ds		18	HPLC
Higher sugars	(*)	%/ds		44	HPLC
Sulfites (SO ₂)	(*)	mg/kg	<= 10,0		Iodine titration
pH - 50 % ds	(*)		4,00 - 5,50		pH-meter
Conductivity at 28 °Brix	(*)	µS/cm	<= 150		Conductivity meter
Bulk density loose	(*)	g/dm ³	650 - 800		Gravimetric
Vibrational sieve > 40 µm	(*)	%	>= 60,0		Vibrational sieve
Vibrational sieve > 125 µm	(*)	%	<= 50,0		Vibrational sieve
Vibrational sieve > 250 µm	(*)	%	<= 10,0		Vibrational sieve
Total mesophylic count (n/10g)	(*)	n/10g	<= 1000		Membrane filtration
Yeasts (n/10g)	(*)	n/10g	<= 100		Membrane filtration
Moulds (n/10g)	(*)	n/10g	<= 100		Membrane filtration
Salmonella (/25g)			absent		Plate
Escherichia coli (/10g)			absent		Pour plate
Chlorides (Cl)		mg/kg		<80	Ion chromatography
Sodium (Na)		mg/kg		<150	Atomic Absorption Spectrophotometry
GMO status	(*)		Not Genetically Modified		

The characteristics indicated with (*) are part of the standard Customer Product Specifications contract; other characteristics are optional.

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

 Code : M2380
 FA Variant : F1

 Valid from : 02.12.2022
 Supersedes : 04.07.2022
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 Version : B4 / 000
 Previous version : B3 / 000



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General Product Specification

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Packaging

The product is available in 25 kg bags and/or Big Bags on new wooden pallets (heat treated). Details available on request.

Shelf life

Total product shelf life in unopened packaging is 24 months after production date if stored under recommended storage conditions. It is printed as 'Best before date' on the packaging.

Storage conditions

Store in a well ventilated, clean and dry environment, away from odorous materials, at < 60 % relative humidity at ambient temperature. Avoid pressure on the bags. The pallets must not be piled up too high.

Labeling

Advised labeling: Dried glucose 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 labeling, hygiene, additives, contaminants and pesticides.

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