CERELOSE[®] Dextrose 020010

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

Chemical and Physical Properties

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	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	-	< 0
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
E. coli/10 g	Negative
Salmonella/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	< *
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 (> $90^{\circ}F / 32^{\circ}C$) temperature.

Shelf Life

3 years

Regulatory Data

CAS No. 50-99-7

United States

Meets FCC (Food Cher	nical 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: July 25, 2023

Next Review Date: July 25, 2026

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technical specification