



## 1. Identification of Substance

**Product** : Dried Glucose Syrup

**Packing** : 25 kgs. HDPE bag packed with Liner.

**Shelf Life** : 2 years from the date of manufacture.

**Storage &** : To be stored in a hygienic condition, away from humidity and direct sunlight.

### Preservation

**Intended Use** : It is used as a bulking agent, filler, preservative, thickener in food & beverage applications.

**Sampling Plan** : As per guideline HL/QC/FG-SMP/01

## 2. Physical & Chemical Parameters

Parameter	Specification	Method of Analysis
Appearance	White to Creamy, free flowing powder.	Physical Test
Taste and Odour	Slightly sweet, Neutral Odour	Physical Test
Moisture	≤ 5%	IR Moisture Analyser
Sulphated Ash	≤ 0.2%	FCC
Dextrose Equivalent	20% to 35%	Lane Eynon Titration
pH (20% w/w solution)	4.5 to 6.5	pH Meter
Sulphur Dioxide	≤ 25 ppm.	Iodometric Titration
Particle Size (residue on 60 mesh)	≤ 10%	Sieve Analysis
Bulk Density	0.35 g/mL. to 0.60 g/mL.	Volumetry

## 3. Microbiological Specifications

Parameter	Specification
Total Viable Count (TVC)	≤ 1000 CFU/gm.
Total Yeast & Moulds	≤ 100 CFU/gm.
E. Coli	Absent / gm.
Salmonella	Absent / 25 gms.