



General product information document

Dextrose Monohydrate

Dextrose Monohydrate is a crystallized glucose obtained from wheat starch. It is a white crystalline powder, sweet taste and free from objectionable odours. This product is intended for use in food.

Physical and Chemical Specification

Item	Value	Method complies with
Heavy metals		
Arsenic (As)	<= 0.1 mg/kg	ISO 11212
Cadmium (Cd)	<= 0.1 mg/kg	ISO 11212
Mercury (Hg)	<= 0.05 mg/kg	ISO 11212
Lead (Pb)	<= 0.1 mg/kg	ISO 11212
Sulphite (as SO ₂) on an anhydrous basis	<= 9.9 mg/kg	ISO 5379
Sulphated ash	<= 1 mg/g	ISO 5809
Moisture Content	<= 100 mg/g	ISO 1741
Sugar composition		
Glucose	>= 995 mg/g	High Performance Liquid Chromatography
Higher sugars	<= 5 mg/g	
Specific optical rotation	52.5 ° - 53.3°	10 g are dissolved in 80 ml distilled water and 0.02 ml diluted ammonia is added (10% w/v). The solution is allowed to stand for 30 minutes, diluted to 100 ml with distilled water, whereafter the optical rotation is measured. Reference method: EP, 2nd edition.

- This product meets the requirements of Directive 2001/111/EC relating to certain sugars intended for human consumption.
- This product meets the requirements of the Food Chemical Codex (Dextrose).
- This product meets the requirements of USA 21 CFR § 168.111 (Dextrose monohydrate).
- This product meets the requirements of CODEX STAN 212-1999 (sugars).

Microbiological Specification

Item	Value	Method complies with
Total aerobic mesophilic count	<= 500 CFU/g	ISO 4833
Yeasts	<= 100 CFU/g	ISO 21527
Moulds	<= 100 CFU/g	ISO 21527
Bacillus Cereus	<= 100 CFU/g	ISO 7932
Enterobacteriaceae	<= 100 CFU/g	ISO 21528
Escherichia coli (1 g)	Absent	ISO 7251
Salmonella (25 g)	Absent	ISO 6579

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Nutritional Properties

Item	Typical value per 100 g ¹	Item	Typical value per 100 g ¹
Energy	360 kcal /1530 kJ	Calcium	0.002 g
Protein	—	Chloride	0.01 g
Carbohydrates	90 g	Iron	0.0001 g
Sugars	90 g	Magnesium	0.0001 g
Fat	—	Phosphorus	0.005 g
Saturates	—	Potassium	0.005 g
Unsaturates (mono- and poly)	—	Sodium	0.005 g
Transfats	—	Vitamins	—

¹ All values are expressed in product as such at maximum specified moisture content (typical values, not a specification).

— Not present in significant amounts.

Shelf life and Storage conditions

Dextrose Monohydrate has a best before date of 2 years after the manufacturing date.

Store inside, cool and dry, in sound and well closed packaging. Protect from contamination. Do not store or ship together with odorous or toxic substances. It is advised however, to keep the storage time as short as possible, because the moisture content may change.

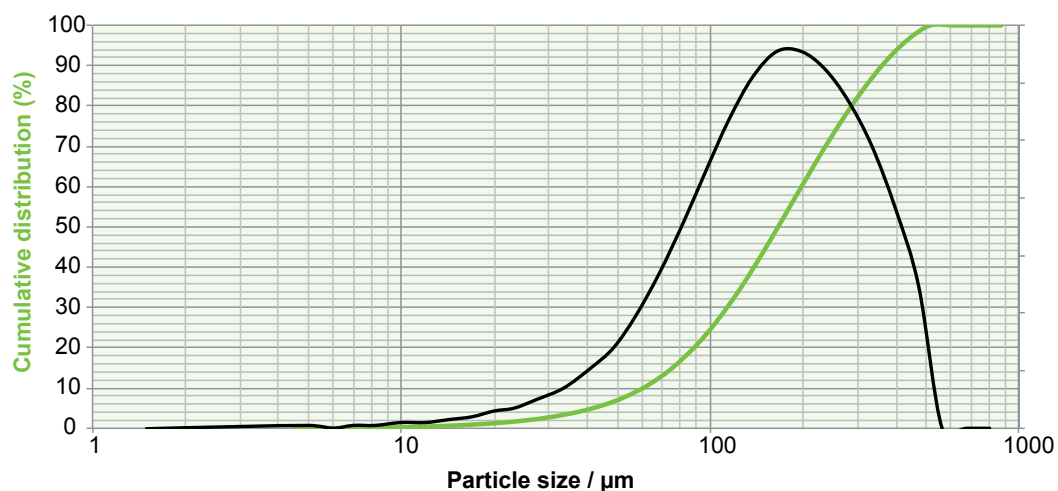
Additional Product Information

Bulk density (typical value, not a specification)

550 - 850 kg/m³

Particle size distribution (typical curve, not a specification)

Measured from dry sample (as is) and calculated as spheres



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Botanical Origin

- *Triticum spp.*; wheat

Allergens

Information about allergens is communicated via an allergen statement, which is available on request.

Dietary suitability

- Suitable for vegan, ovo-vegetarian, lacto-vegetarian and ovo-lacto vegetarian diets.
- Kosher and Halal certified.

Intended Use

- For use in food.
- This product is in its available packaging variants not intended for retail sale.

Labelling advice

Consider the appropriateness of any labelling advice provided by Avebe, having regard to the intended use and local legislations.

- In the EU this product may be designated as dextrose on the consumer label. This product is exempted from allergen labelling in the EU.
- In the USA this product may be designated as dextrose monohydrate or dextrose. Wheat need to be indicated. Alternatively, wheat sugar monohydrate or wheat sugar may be used on the consumer label.

Safety Data Sheet

The submission of a safety data sheet is not mandatory (Regulation (EC) 1907/2006). Relevant information to enable appropriate handling measures is communicated via a material safety data sheet in English language.

Food Safe Quality

- Avebe operates in accordance with the general principles, requirements and procedures of food law and of food safety laid down in Regulation (EC) No. 178/2002.
- Avebe ensures that food hygiene in accordance with Regulation (EC) No. 852/2004 is met during all stages of production, processing and distribution where this falls under her responsibility.
- Avebe operates a management system accredited under ISO 9001.
- Avebe conducts HACCP studies and identify relevant agro-chemical (including pesticides and contaminants), microbiological and physical risks to food safety associated with the production, processing and distribution of our products. We deploy adequate measures to mitigate the identified risks. Our employees are trained, our processes are monitored and our procedures are evaluated.

Logistical Information

Harmonised System (HS)

170230 Glucose, Glucose Syrup (Fructose Content in Dry State Less than 20%)
Importing parties are responsible for customs declaration.

Certificate of Analysis / Certificate of Conformity

Each delivery is accompanied by a Certificate of Analysis/Certificate of Conformity.



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Packaging & Pallet combination

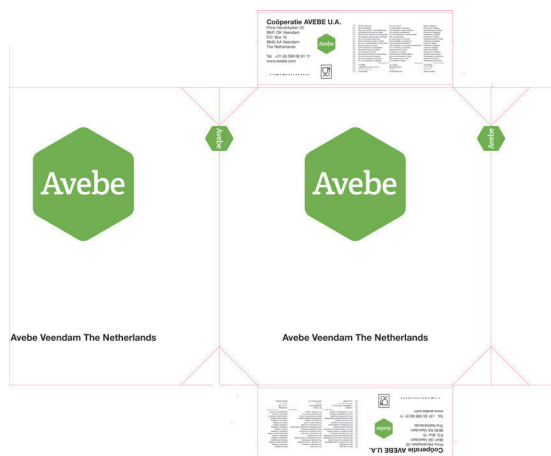
	Packaging	Pallet
1	Sealed multi layer paper bags	Wooden pallet of 80 x 120 cm
2	Formstable bigbag with discharge spout of 65 cm Safety Factor of 5:1	Wooden pallet of 100 x 120 cm

- All wooden pallets used by Avebe are heat treated according to the International Standards For Phytosanitary Measures No. 15 (2009) (ISPM 15) developed by the International Plant Protection Convention (IPPC).
- The packaging is Food Contact Material (FCM) compliant (Regulation (EC) No. 1935/2004).

Labelling

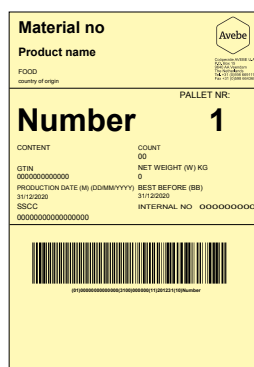
Our **paper bags** are, amongst others, labelled with:

- Product name
- Net weight (W)
- Lot no.(L): ERP generated
- Manufacturing date (M)
- Best before end date



Our **sales units** are, amongst others, labelled with:

- Article no. Avebe
- Article name
- Intended use
- Lot no.: ERP generated
- Pallet no.
- EAN no.
- Amount of primary packaging
- Production date
- Best before date
- Net weight



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TO WHOM IT MAY CONCERN

Dear customer,

Avebe is always striving to optimize our production quality to minimize the chance on failures. Therefore, we have reviewed the product specifications of the following product:

Dextrose mono

During this review we check on the feasibility of the current specifications, the capability to produce and the standardization of the specifications.

For that reason, we will change the following specification from the 1st of August onwards.

- Sulphite value will be set to $\leq 9,9$ mg/kg
- Bulk density will be displayed as typical in range. The value will be 550-850 kg/m³
- Enterobacteriaceae will change to ≤ 100 CFU/g
- Moulds will change to ≤ 100 CFU/g
- Change of logo on the packaging

With this we would like to align our product specifications. Please note that there will be no change in the production process and quality. This change is only to bring all specifications of products in line.

Groningen, July 23th, 2019


Coöperatie AVEBE U.A.

Coöperatie AVEBE U.A.
R. de Zeeuw
Product Manager

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