

Syral Belgium NV Burchtstraat 10 B-9300 Aalst, Belgium Phone +32 53 73 3333 Fax + 32 53 73 3033 VAT BE 0405.716.158

# General Product Specification MERITOSE 200

### Definition

This product is a dextrose monohydrate, produced by enzymatic hydrolysis of starch, followed by purification, concentration, crystallisation and drying. It is a white powder with a refreshing sweet taste and bland odour.

### Characteristics

Test		Unit of measure	Specification range	Typica value	
Water	(*)	%	<= 9,5		Ph. Eur.
Dextrose	(*)	%/ds	>= 99,5		HPLC
DP2+	(*)	%/ds	<= 0.5		HPLC
Specific optical rotation	( )	0	- , -	53	Polarimeter
Sulfites (SO2)	(*)	mg/kg	<= 10,0		lodine titration
pH - 50 % ds	(*)	0 0	4,00 - 6,00		pH-meter
Conductivity at 28 °Brix	(*)	μS/cm	<= 20		Conductivity meter
Black points (in 100g)	(*)	n/100g	<= 10		Visual
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
GMO status	(*)		Not Genetically		
			Modified		

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

## **Packaging**

The product is available in bulk.

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

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

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### Shelf life

Total product shelf life of bulk delivered material is 24 months after production date if stored under recommended storage conditions.

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: Dextrose.

### 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.

All affiliates of SYRAL are ISO 9001:2008 certified by an external body.

Affiliates and Associated Companies: TEREOS SYRAL SAS Marckolsheim, TEREOS SYRAL SAS Nesle, SYRAL Belgium N.V., SYRAL UK Services Ltd., SYRAL Iberia S.A.U., Sedamyl S.p.a., SYRAL Haussimont SAS, Sedalcol UK Ltd., Tereos BENP SAS

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