

63425 Fructose

A non GMO, food grade crystalline fructose, which is processed from high fructose corn syrup.

Fructose is conform to the EP, USP, FCC and Codex Alimentarius requirements for crystalline fructose.

Formula: $C_6H_{12}O_6$
 CAS No.: 57-48-7
 EINECS: 200-333-3
 Appearance: white crystals
 Odor: odorless
 Solubility: very soluble in water, soluble in ethanol. Sparingly soluble in ether.

Parameter	Value	Method
Fructose	>99.5 %	HPLC, on d.s.
pH	5.0 – 7.0	pH Meter, 10 % solution
Moisture	<0.2 %	Karl Fischer
Specific rotation	(-91) – (93.5)	Polarimeter
Sulphated ash	<0.1 %	FCC
HMF	<40 ppm	Spectrophotometer
Color of solution (Icumsa)	<20	ICUMSA
Acidity	<0.5 ml	Titration with 0.02N NaOH
SO ₂	<10 ppm	Spectrophotometer
Bulk density	800 – 1000 g/l	Free flowing volume
Calcium	< 5 ppm	External lab.
Sulphate	<50 ppm	External lab.
Chloride	<40 ppm	External lab.

Granulation

On 200 microns: min. 80 %
 On 600 microns: min. 25 %

Microbiology

Total count	<100 ng/g	Filtration method
Yeasts	<10 n/g	Filtration method
Moulds	<10 n/g	Filtration method
Coliforms	negative	External lab.
E. Coli	negative	External lab.
Staphylococcus aureus	negative	External lab.
Salmonella	negative (n/50g)	External lab.
Sufite reducing clostridium	< 10 n/g	External lab.
Enterobacteraceae	<10 n/g	External lab.
Aerobic mesophilic sporeforming bacteria	<10 n/g	External lab.
Aerobic thermophilic sporeforming bacteria	<10 n/g	External lab.
Anaerobic mesophilic spores count	<10 n/g	External lab.
Bacillus cereus	<10 n/g	External lab.
Listeria monocytogenes	negative (n/25g)	External lab.

Heavy Metals

Iron	<1.0 ppm	External lab.
Copper	<1.0 ppm	External lab.
Arsenic	<0.1 ppm	External lab.
Lead	<0.1 ppm	External lab.
Cadmium	<0.1 ppm	External lab.
Mercury	<0.03 ppm	External lab.

Pesticides

Pesticides Residues: ≤ 10 ppb Method: External lab.

Mycotoxins

Total Aflatoxin	<4 ppb	External lab.
Aflatoxin G1	<2 ppb	External lab.
Aflatoxin B1	<1 ppb	External lab.
Aflatoxin G2	<2 ppb	External lab.
Aflatoxin B2	<1 ppb	External lab.
Ochratoxin A	<3 ppb	External lab.

Nutritional Information

(for 100 g)

Energy	398 Kcal; 1663 KJ
Protein	0 g
Total Carbohydrate	100 g
Dextrose	<0.1 g
Fructose	>99.9 g
Fat	0 g
Ash	<0.1 g
Sodium	0 g
Fiber	0 g

GMO

Fructose is non-GMO and according to EC Regulation No. 1829/2003/EC and 1830/2003/EC, the product has a non-labeling status.

Allergens

Fructose is allergen free according to regulation (EU) 1169/2011.

Fructose does not contain food additives, food colors, antioxidants, preservatives or material of animal origin.

Storage

Fructose is acceptably stable to air and heat, but it is hygroscopic. Keep packages closed. Sealed bags should be stored in-doors under cool and dry conditions. Optimum storage and handling conditions are 25°C or lower and less than 60% relative humidity.

Shelf-life

24 months stored sealed under recommended conditions.