



CERELOSE® Coarse Dextrose 020330

Cerelose® Coarse Dextrose 020330 is a coarse monohydrate dextrose product suitable for applications requiring a coarser particle size profile with fewer fines.

Chemical and Physical Properties

	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, % @ 17.5° Bé	92.0	-
SO ₂	-	< 10
Ash	-	0.05
Apparent Starch		Negative

Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, sweet taste

Screen Test

	Max.
% on U.S.S. #16 (1.19 mm)	1.0
% thru U.S.S. #100 (149 micron)	30.0

Microbiological Standards

	Max.
Standard Plate Count/g	200
Yeast/g	20
Mold/g	20
Coliforms/g	10
<i>E. coli</i> /10 g	Negative
<i>Salmonella</i> /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	<1*
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
Bulk
Totes

Product should be stored in a clean, dry area, not exposed to prolonged high (> 90°F / 32°C) temperature.

Shelf Life

3 years

Regulatory Data

CAS No. 50-99-7

United States

Meets FCC (Food Chemical 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

Unique coarse particle size
Rounded, porous particle shape
No added binders
Free flowing
Very compressible
Good for tableting
Effective for bulking
Carrier for flavors, colors, spices
Low dusting

Effective Date: September 8, 2023

Next Review Date: September 8, 2026

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