



**CERELOSE® Dextrose M NON-GMO IP  
02001090**

CERELOSE® Dextrose 02001090 is a general purpose crystalline monohydrate dextrose suitable for most food, beverage, and industrial uses. This product is produced under Ingredion Incorporated's TrueTrace™ Program for non-GM products.

**Chemical and Physical Properties**

	Min.	Max.
Moisture %	8.0	9.0
Dextrose Equivalent	99.5	-
SO <sub>2</sub> , ppm	-	<10
Dextrose, % d.b.	99.5	-
Ash, % d.b.	-	0.1
Solution Color	Passes test	
Apparent Starch	Passes test	

**Physical Appearance**

	Typical
Color	White
Form	Powder

**Screen Test**

	Typical
On USS 20 mesh, %	<1
On USS 100 mesh, %	<60

**Microbiological Limits**

	Max.
Standard Plate Count, cfu/g	100
Yeast, cfu/g	25
Mold, cfu/g	25
Salmonella/10 g	Negative
Coliforms, MPN/g	3

**Nutritional Data/ 100g**

	Typical
Calories	362
Total Fat, g	0
Cholesterol, mg	0
Sodium, mg	0
Total Carbohydrate, g	90.5
Dietary Fiber, g	0
Total Sugars**, g	90.5
Added Sugars, g	0
Other Carbohydrate, g	0
Protein, g	0
Vitamin D, mcg	0
Calcium mg	0
Iron, mg	0
Potassium, mg	0
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  
Product should be stored in a clean, dry area, not exposed to prolonged high (> 90°F / 32°C) temperature.

**Shelf Life**

3 years provided product is stored the original container, well-closed in a cool, dried place free from humidity, dust, or foreign contamination.

**Regulatory Data**

Source                      Corn (IP-TrueTrace™)  
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**

TrueTrace™ certified non-GM.  
Dry crystalline powder, Free flowing,  
Mild sweetness  
Bulking, Carrying  
Highly fermentable

Effective Date: July 17, 2023

Next Review July 17, 2026

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