

CERELOSE® Anhydrous Dextrose 024010

Cerelose® Anhydrous Dextrose 024010 is a food grade anhydrous dextrose of exceptionally high purity.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	1.0
Dextrose Equivalent, (D.E.)	99.8	-
Dextrose, % d.b.	99.8	-
Color, CP @33% w/w solution	-	1.0
Clarity, % @ 17.5° Bé	92.0	-
SO ₂ , ppm	-	< 10
Conductivity (µmhos/cm@30% w/w soln.)	-	35.0
Ash, %	-	0.05
Apparent Starch	-	Negative

Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, sweet taste

Screen Test

	Max.
% on 20 mesh U.S.S.	1.0

Microbiological Standards

	Max.
Standard Plate Count/g	200
Total Combined Yeast and Mold Counts/g	40
Coliforms/g	10
<i>E. coli</i> /10 g	Negative
<i>Salmonella</i> /10g	Negative

Nutritional Data/100 g

	Typical
Calories	399
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	99.9
Dietary Fiber, g	0
Total Sugars**, g	99.8
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	<10*
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
Totes
Drums
Bulk

Product should be stored in a clean, dry area, not exposed to high (> 90°F / 32°C), prolonged 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 168.110
GRAS Affirmation 21 CFR 184.1857
Labeling Dextrose or Dextrose anhydrous or Anhydrous dextrose

Canada

Standard Food CFDA Regulation
Standard of identity B.18.015
Labeling Dextrose or Dextrose anhydrous or Anhydrous dextrose

Features and Benefits

Exceptional purity
Free flowing
Minimizes moisture interference
Clean, mild sweetness
Economical sugar replacement

Effective Date: April 30, 2022

Next Review Date: April 30, 2025

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