

PRODUCT INFORMATION

See also www.organic.nl

Product	Organic corn glucose powder DE29
Code	16210
Country of agricultural origin	EU
Country of last processing	Austria
Last update	29-10-2020
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Corn
Additives	No additives
Process	Corn glucose powder is produced by saccharification and spray drying of organic corn.

Sensorial properties	
Smell	Neutral
Colour	White
Taste	Moderate sweetness
Appearance	Fine powder

Packing			
Net content	25 kg		
Kind of packing	Multi layer bag with a PE packaging inside		
Packing size (L x W x H)	77 x 40 x 20		
Packing/layer	3	Layers/pallet	10

Shelf life	
Storage conditions	Cool and dry (RH <70%)
Minumum shelf life	60 months after products if proper stored

Nutritional values (per 100 gram)		(from supplier)
Energy	1615 KJ 386 Kcal	
Protein (g)	0	
Fat (g)	0	Saturated: 0
Carbohydrates (g)	95.0	Sugars: 14.0
Dietary fibre (g)	0	
Sodium (g)	< 0.01	

Analytical properties	
Dextrose-value (DE)	28.0 – 32.0 (in dry substance)
pH	4.5 – 6.5
Dry substance (%)	> 95
Density (g/l)	450 – 600
Sulphate ash (%)	< 0.3 (in dry substance)

Microbiological Properties	
Total Plate Count (cfu/g)	< 500
Yeast (cfu/g)	< 10
Moulds (cfu/g)	< 10
Coliforms (cfu/g)	Absent
E. Coli(cfu/g)	Absent
Salmonella (cfu/250g)	Absent

Allergy list (+ = present, - = absent and * = possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate added E620-E625	-
Gluten	-	Sulfite E220-E228	-
Wheat	-	Benzoic acid/Parabens E210-E213	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine E102	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	Yes
NOP-certified	No
Fairtrade IBD	No

Use	Corn glucose-powder can be recommended for dry mixtures and solutions. Because of its special carbohydrate spectrum it can be used for reduction of sweetness and improvement of mouth feel
	Important applications:
	Ice-cream
	Spices
	Meat products
	Liqueurs
Ketchup, barbecue sauces	
	Reduction of sweetness, increase of freezing temperature and better elasticity
	Carrier substance and improvement of solubility.
	Improvement of emulsion
	Improvement of consistency
	When used together with starch:
	Improvement of mouth-feel, reduction of syneresis