

SAYAJI INDUSTRIES LTD - UNIT MAIZE PRODUCTS				
<b>SAYAJI</b>	<b>Material Name</b>	DEXTROSE MONOHYDRATE FOOD GRADE		
	<b>Document No.</b>	SIL/QA/SPEC/FG/18/E		
	<b>Issue Date</b>	01.01.2022	<b>Effective Date</b>	01.01.2022
	<b>Revision No</b>	0	<b>Revision Date</b>	--
	<b>CATEGORY/ APPLICATIONS</b>	NUTRITIVE SWEETENER,HUMECTANT,TEXTURIZING AGENT		
	<b>EXPIRY</b>	3 YEARS FROM MANUFACTURING		
	<b>STORAGE CONDITION</b>	AMBIENT, PROTECTED FROM MOISTURE		

Sr.No.	Parameter	Specification
1.	Description	A White Crystalline Powder
2.	Solubility	Freely soluble in Water, very soluble in boiling water, and slightly soluble in alcohol.
3.	Identification	A copious red precipitate is formed with Potassium cupri-tartrate solution.
4.	% Assay	99.5 to 100.5 % of reducing sugar content (dextrose equivalent), expressed as D-glucose, calculated on the dried basis.
<b>Impurities (Inorganic Impurity)</b>		
5.	Specific optical rotation	+52.6° to +53.2°
6.	Arsenic	1 ppm (Max.)
7.	Lead	0.1 ppm (Max.)
8.	Chlorides	180 ppm (Max.)
9.	Sulfur Dioxide	20 ppm (Max.)
<b>Specific Tests</b>		
10.	Loss on Drying	10.0 % Max.
11.	Residue on Ignition ( Sulfated	0.1 % Max.
12.	Starch	Absence of soluble Starch
<b>Additional test</b>		
13.	% retention on #30 mesh	2% Max.
14.	TAMC	1000 cfu/g
15.	TYMC	100 cfu/g
16.	E. coli	Absent /g
17.	Salmonella	Absent /g
18.	S. Auerus	Absent /g
19.	Ps AREGEONSA	Absent /g

**REFERENCE: FCC 10 AND INHOUSE PARAMETERS**

**Revision History**

Document No.	Effective Date	Reason for Change

*Shivam Pandit*  
01/01/2022

Prepared by,  
Mr. Shivam Pandit  
QA Officer

*Samir Shah*  
01.01.2022

Reviewed by,  
Mr. Samir Shah  
Dy. Manager QA

*Chadrapal Singh*  
01.01.2022

Approved by  
Dr. Chadrapal Singh  
HEAD  
QA/QC/R&D

MASTER COPY