

Certificate of Analysis

DEXTROSE M200

PRODUCT: DEXTROSE M200
BATCH NUMBER: 825451
MANUFACTURING SITE: LESTREM, 1 RUE DE LA HAUTE LOGE, 62136, FRANCE
MANUFACTURING DATE: 31/12/2023
BEST BEFORE DATE: 30/12/2024
USE BY DATE : 30/12/2028

Parameters	Unit of Measure	Result	Range Specification
Moisture	%	8.9	< 9.1
pH	%	Conform	3 – 6
Dextrose	%	Conform	> 99.5
SO2	ppm	< 10	
GMO status		Non-GMO	
<i>For parameters that do not appear or are not reported in the CoA / CoC certificate, it is confirmed that the product of this shipment complies with the requirements of technical specification.</i>			



The above-mentioned is for information purposes only and therefore cannot bind the company.

Code:
UNI-QP COA DE0001

Issue date: 24.02.2023
Supersedes: XX.XX.XXXX

Rev. 01
Previous Rev. xx

Uniglad Ingredients UK Ltd

Registered office Denison Road SELBY North Yorkshire YO8 8AN
VAT GB 185 2471 93 • TEL 01757 244874 • quality@unigladingredients.com

General Product Specification

DEXTROSE M 200

DEFINITION

This product is a dextrose monohydrate, produced by enzymatic hydrolysis of starch, followed by purification, concentration, crystallisation and drying. It is a white powder with a refreshing sweet taste and bland odour.

CHARACTERISTICS

Chemical-physical test	Unit of measure	Specification Range	Method
Moisture:	%	< 9.1	Oven
Dextrose	%/ds	>= 99.5	HPLC
DP2+	%/ds	<=0,5	HPLC
Specific optical rotation:	degrees	52.6 - 53.2	Polarimeter
Sulfites (SO ₂):	mg/kg	<=10	Iodine Titration
pH - 50 % ds		3,0 – 6,0	pH-meter
Vibrational sieve > 500 µm:	%	< 10 %	Vibrational Sieve
Arsenic:	mg/kg	<= 1	AAS
Chlorides:	mg/kg	<= 180	AAS
Lead:	mg/kg	<= 0.1	AAS
Geographical Origin		France	
Botanical Origin		Wheat / Corn	
GMO Status		Not genetically modified	
Microbiological test	Unit of measure	Specification Range	Method
Total viable count	cfu / g	max. 1000	Membrane filtration
Total Yeasts	cfu / g	max. 10	Membrane filtration
Total Moulds	cfu / g	max. 10	Membrane filtration
E. coli	/ 1 g	not detectable	Pour Plate
Salmonella	/ 25 g	not detectable	Plate

LABELLING

Dextrose

PACKAGING

The product is available in 25 kg bags and/or Big Bags on new wooden pallets (heat treated).

STORAGE CONDITIONS, TRANSPORT SHELF LIFE

- We specify the shelf life as a 'BEST-BEFORE' DATE rather than an 'use by' date and it is defined as the minimum shelf-life period after the product has been put into its final packaging. For unopened packaging Best before date is 12 months and expiry date is 5 years after production date if stored under recommended storage conditions. It is printed as 'Best before date' on the packaging.
- Unlike food products with a 'use-by' date, there is no legal requirement against packed food being offered for sale or being used on or after their 'best-before' date, provided that the product is still of acceptable safety and quality.
- Transport on similar vehicles fitted with a waterproof cover, with a dry, clean and odour-free base.
- Store in a well ventilated, clean and dry environment, away from odorous materials, at < 60 % relative humidity at ambient temperature. Avoid pressure on the bags. The pallets must not be piled up too high.

Valid from: 11/10/2021

Supersedes: 27/11/2020

Version n. 03

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