



| Spec No | EU.KG.SP.03 |
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| Effective By | 01.01.2022 |
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Product Definition:

Definition : A Non GMO, glucose syrup powder which is processed from

corn syrup. It is a pure nutritive food ingredient. It complies

to the Food Chemical Codex and to the European

Pharmacopeia monographs.

Product Code : ND

Country of origin : Romania origin

Source of origin : Vegetable origin, dent corn

Chemical Name of Product &

Formula

: Carbohydrate / Glucose syrup powder & $C_{6n}H_{(10n+2)}O_{(5n+1)}$

General Characteristics

Appearance : Solid, powder
Taste : No off-taste
Odor : No off-odor
Color : White
Solubility in water (g / 100ml) : min.98%

Analysis

| Identification Loss on drying (%) JJ | Value Max.6 | Method Oven Method | |
|---|----------------|---|--|
| Ph | 3.5 - 5.5 | pH-meter, 50% DS | |
| SO2 (ppm) | <10 | Titrimetric method | |
| Sulphated Ash (%) | < 0.1 | Treatment with 2N, 0.1mL H ₂ SO ₄ | |
| DE (%) | | | |
| Nutridex 20 | 20.0 - 25.0 | Lane-Eynon | |
| Nutridex 25 | 25.0 - 30.0 | Lane-Eynon | |
| Nutridex 30 | 30.0 - 32.0 | Lane-Eynon | |
| Bulk density (gr/lt) | | | |
| for powder | 500 - 720 | Free flowing volume | |
| | | | |
| | | | |

^{*}Accredited method is preferred





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Microbiology

| Analysis | Unit | Value | Method |
|------------------------------|-------|--------------|-------------------|
| Total count | n/g | <100 | Filtration method |
| Yeasts | n/g | <50 | Filtration method |
| Moulds | n/g | <50 | Filtration method |
| Coliforms | n/g | Not detected | External lab.* |
| E. Coli | n/g | Not detected | External lab.* |
| Staphylococcus aureus | n/g | Not detected | External lab.* |
| Salmonella | n/25g | Not detected | External lab.* |
| Listeria monocytogenes | n/25g | Not detected | External lab.* |
| Sulfite reducing clostridium | n/g | <10 | External lab.* |
| Enterobacteraceae | n/g | <10 | External lab.* |
| Bacillus cereus | n/g | <10 | External lab.* |

Contaminant Information

Comply with the requirements of the Commission Regulation (EU) 2023/915 on the maximum levels of certain contaminants in food.

Heavy Metals

| Analysis | Unit | Value | Method |
|----------|------|-------|----------------|
| Arsenic | ppm | < 0.1 | External lab.* |
| Lead | ppm | < 0.1 | External lab.* |
| Cadmium | ppm | < 0.1 | External lab.* |
| Mercury | ppm | < 0.1 | External lab.* |

Mycotoxins

| Analysis | Unit | Value | Method |
|------------------|------|-------|----------------|
| Toplam Aflatoxin | ppb | < 4 | External lab.* |
| Aflatoxin B1 | ppb | < 1 | External lab.* |
| Ochratoxin A | ppb | < 3 | External lab.* |

Pesticides

Pesticides results must be acceptable according to national and international standards.

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GMO

Glucose syrup powder is Non-GMO and according to EC regulation No. 1829/2003/EC and 1830/2003/EC, the product has a non-labeling status.

Allergens

Glucose syrup powder is Allergen free according to regulation (EU) 1169/2011.

Glucose syrup powder does not contain food additives, food colors, antioxidants, preservatives or material of animal origin.

Nutritional Information (for 100g)

| | 20077 1 4 64 5777 |
|-------------------------------------|-------------------|
| Energy | 380Kcal; 1615KJ |
| Total Carbohydrate | 94g |
| Water | <6g |
| Protein | 0g |
| Fiber (including dietary fiber) | 0g |
| Ash | <0.1g |
| Fat, total | 0g |
| Saturated | 0g |
| Monounsaturated | 0g |
| Polyunsaturated | 0g |
| Trans fatty acid | 0g |
| Sodium | N/A |
| Salt (Sodiumx2.5) | N/A |
| Cholesterol | N/A |
| Vitamins (A, C, D, etc.) | N/A |
| Minerals (Calcium, magnesium, etc.) | N/A |

Storage

Glucose syrup powder is acceptably stable to air and heat, but it is hygroscopic. Keep package closed. Sealed bags should be stored in-doors under cool, dry conditions. Optimum storage and handling conditions are 25°C or lower and less than 60% relative humidity.

Shelf Life

24 months stored sealed under recommended conditions.

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Packaging

PE sack or PP bigbags

Also, packaging can be adjustable according to customer demand.

Usage Area

Food industries in basic food applications

End users : -

Distribution Conditions:

The product must be in line with the standart product specification.

The package must be in good conditions.

Transportation must be in the proper conditions not to create any physical, chemical and microbiological effects on the product.

Labelling Data:

Product name, Ingredients, Product quantity, Production date, Best Before, Lot No, Company name and address.

Producer:

OMNÍA EUROPE SA.

Fabrica De Amidon

Str. Progresului Nr:16

Medgidia / Constanta

^{*}Accredited method is preferred



| DISTRIBUTOR COMPANY INFORMATION | | | | |
|------------------------------------|--|--|--|--|
| name | BRENNTAG N.V. | BRENNTAG NEDERLAND B.V. | BRENNTAG SOUTH AFRICA (PTY) LTD | |
| Address | Nijverheidslaan 38 8540 Deerlijk | Donker Duyvisweg 44 3316 BM Dordrecht | 247 15 th Road, Randjespark, Midrand, 1685 | |
| Country | Belgium | The Netherlands | South Africa | |
| Phone number | +32 (0)56 77 69 44 | +31 (0)78 65 44 944 | +27 (0)10 0209100 | |
| Website | www.brenntag.com | www.brenntag.com | www.brenntag.com | |
| E-mail | Info.BE@brenntag.com | Info.NL@brenntag.com | Info.ZA@brenntag.com | |
| Activities | Distribution and export of chemicals and ingredients | | | |
| VAT number | BE0405317567 | NL001375945B01 | 4520105356 | |
| Emergemcy number (24/365) | +32 (0)56 77 69 44 | +31 (0)78 65 44 944 | +27 (0)10 0209100 | |
| Management systems: certifications | ISO9001, ISO22000, FSSC22000, GMP+Feed, ESAD, RSPO, Rainforest Alliance | ISO 9001, ISO 14001, ISO 22000, ISO22716, FSSC 22000, ISO45001, GMP+ Feed, ESAD, AEO, SKAL, RSPO, Rainforest Alliance | ISO9001, ISO45001, ISO14001, FSSC22000, Certificate of acceptability for Food Premises R638, Ecovadis Stustainability Rating (Platinum), SABS 1827, SABS 1853, B-BBEE, Rainforest Alliance, Sedex | |

Information in this publication is believed to be accurate and is given in good faith, but it is for the customer to satisfy itself of the suitability for its own particular purpose.

No representation, warranty or guarantee is made as to its accuracy, reliability or completeness.

