



PRODUCT DATA SHEET

LIQUILEB GLUCOSE DIFOOD/0152

0960 / 986

Version: 23/06/2022

PRODUCT DESCRIPTION

Liquileb Glucose Difood/0152 is an aqueous solution of nutritive saccharides obtained by hydrolysis of starch. It is a clear viscous liquid with the following composition:

Total Solids (avg. %)	Sugars composition in % on Total Solids (T.S.) (approx. values)			
80.5	Dextrose	Maltose	Maltotriose	Higher sugars
	9	28	15	48

CHEMICAL/PHYSICAL CHARACTERISTICS*

	Minimum	Maximum	Unit	Method of analysis
Total Solids (T.S.)	80	81	%	Conversion table °Bx → T.S.
Brix	82.2	83.2	°Bx	Refractometer, 20 °C
Dextrose Equivalent	38	42	D.E.	Lane Eynon
pH (between 30 & 50 °Bx)	3.5	5.5		Electrometric
Colour (Icumsa at pH 4.5)		25	I.U.	Absorbance at 420 nm
Sulphated ash		0.2	%	Muffle furnace at 525 °C

* Depending on the storage conditions the colour of this product might change in time.

MICROBIOLOGICAL CHARACTERISTICS*

	Minimum	Maximum	Unit	Method of analysis
Total plate count		1000	cfu/10 g	Plate count agar
Yeasts		100	cfu/10 g	O.G.Y.E. agar
Moulds		100	cfu/10 g	O.G.Y.E. agar

* Due to the relative low water activity (a_w -value) and the absence of proteins this product does not promote the growth of pathogenic bacteria.

ORGANOLEPTIC CHARACTERISTICS

	Typical value	Method of analysis
Taste	sweet	Organoleptic test
Odour	typical	Organoleptic test
Appearance	clear viscous liquid	Visual test



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ADDITIONAL CHARACTERISTICS

	Typical value	Unit	Method of analysis
Density (at 20 °C)	1.4	g/ml	calculated
Water activity (a_w -value)	0.75		calculated
Viscosity (at 20 °C)	200000	mPa.s	Viscosimeter (falling sphere)

INGREDIENT LISTING

Glucose syrup

STORAGE & HANDLING CONDITIONS

Temperature	+/- 20	°C
Relative humidity	n.a.	
Additional recommendations	Keep closed in original packaging	
	Avoid condensation of water	

SHELF LIFE*

Best Before Date calculated as from production date	
24	Months

* The shelf life of this product is dependent on the storage conditions.

PACKAGING INFORMATION

	Typical value	Unit	Remarks
Pail	15	kg	660 kg / pallet
Container (IBC)	1300	kg	



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ORIGIN

This product is manufactured in The Netherlands

Botanical origin ingredients			
Glucose syrup	Maize	Wheat	
Geographical origin ingredients			
Glucose syrup	Austria	Belgium	France
	Germany	The Netherlands	

NUTRITIONAL INFORMATION

Calculated per 100 gram	Value	Unit
Caloric value	1369	kJ
	322	kcal
Fat	0	g
Carbohydrate	80.5	g
- sugars (mono- & disaccharides)	29.8	g
- polyols	0	g
- starch	0	g
Salt	0.01	g
Protein	0	g
Fibre	0	g

DIETARY INFORMATION

Suitable for		Certified
Halal	yes	yes
Kosher	yes	yes
Lacto-vegetarian	yes	no
Organic	no	no
Ovo-vegan	yes	no
Vegan	yes	no
Vegetarian	yes	no



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ADDITIONAL INFORMATION & LEGAL REQUIREMENTS

	Declaration
General	This product is a food product and complies with all applicable EU and Dutch food legislation.
Quality & Food Safety	This product is manufactured in a facility that holds certification to a GFSI approved food safety certification scheme. The production facilities and manufacturing processes are in compliance with Regulation (EC) 178/2002 laying down the general principles and requirements of food law and procedures in matters of food safety and Regulation (EC) 852/2004 on the hygiene of foodstuffs.
Allergens	This product does not require allergen labelling according to Regulation (EU) 1169/2011 on the provision of food information to consumers.
Contaminants	This product complies with Council Regulation (EEC) 315/93 laying down Community procedures for contaminants in food and Commission Regulation (EC) 1881/2006 setting maximum levels for certain contaminants in foodstuffs.
GMO	This product does not contain ingredients, processing aids or additives derived from GMO's. Regulations (EC) 1829/2003 and 1830/2003 on the compulsory labelling of foodstuffs or ingredients derived from GMO's do not apply and no specific labelling with regard to GMO's is required.
Ionization / Irradiation	This product is not subject to ionization/irradiation during the production processes, storage and transport. Directive 1999/2/EC on the compulsory labelling of foodstuffs or ingredients treated with ionizing radiation does not apply and no specific labelling with regard to ionization is required.
Nano technology	This product does not contain engineered nanomaterials as defined in Regulation (EU) 1169/2011 on the provision of food information to consumers.
Packaging	Packaging materials that come into contact with this product comply with Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food, Commission Regulation (EU) 10/2011 on plastic materials and articles intended to come into contact with food and Regulation (EC) 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.
Pesticide residues	This product complies with Regulation (EC) 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin.
Sugars	This product complies with Council Directive 2001/111/EC relating to certain sugars intended for human consumption.
Transport	Transport of this product is arranged in compliance with the requirements of Annex II Chapter IV of Regulation (EC) 852/2004 on the hygiene of foodstuffs.
Instrastat / CN code	1702 3090

*To the best of our knowledge, this information is reliable but should not be considered as a warranty of any kind.
Specifications might be subject to change without notice.*