

SPECIFICATION

CRYSTALLINE FRUCTOSE

NATURAL HEALTHY SWEETENER

- *A Non GMO, food grade crystalline fructose, which is processed from high fructose corn syrup.*
 - *An ideal choice of sweetener which enhances natural and healthy sweetness in foods and beverages.*
- *Levosweet® is nutritive sweeteners, into a pure white free-flowing crystalline material.*
- *Levosweet® conforms to the EP, USP, BP, FCC and Codex Alimentarius requirements for Crystalline Fructose*

General Characteristics

Formula	: C ₆ H ₁₂ O ₆
Molecular weight	: 180
Appearance	: White crystals
Taste	: Sweet
Odor	: Odorless
Solubility (g / 100ml at 25oC)	: Very soluble in water, soluble in ethanol. Sparingly soluble in ether.

Analysis

Identification	Value	Method
Fructose (%)	> 99.5	HPLC, on d.s.
Foreign Sugar (%)	< 0.5	HPLC, on d.s.
pH	5.0-7.0	pH-meter, 10% solution
Moisture (%)	< 0.2	Karl Fischer
Specific rotation	(-91.0) - (-93.5)	Polarimeter
Sulphated Ash (%)	< 0.1	FCC
HMF (ppm)	< 40	Spectrophotometer
Color of solution (Icumsa)	<20	ICUMSA
Acidity (mL)	<0.15	Titration with 0.1N NaOH
SO ₂ (ppm)	<10	Spectrophotometer
Bulk density (gr/lit)	800-900	Free flowing volume

*Accredited method is preferred

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Calcium (ppm)	<5	External lab.*
Sulphate (ppm)	<50	External lab.*
Chloride (ppm)	<40	External lab.*

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Granulation

Product	Code No	Microns	Limits
<i>LevosweetM</i> [®]	LS1		
<i>LevosweetMC</i> [®]	LS4	On 200	min. 95%
		On 600	max. 1%
<i>LevosweetC</i> [®]	LS2	On 200	min. 95%
		On 600	max. 15%
<i>LevosweetN</i> [®]	LS3	On 600	min. 90%
		On 1250	max. 10%
<i>LevosweetMF</i> [®]	LS5	On 200	min. 40%
		< 200	max.60%

Note: There could be some lumps naturally in MF & M type products and also before using,fructose solution should be filtered.

Microbiology

Analysis	Unit	Value	Method
Total count	n/g	<100	Filtration method
Yeasts	n/g	<10	Filtration method
Moulds	n/g	<10	Filtration method

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Coliforms	n/g	negative	External lab.*
E. Coli	n/g	negative	External lab.*
Staphylococcus aureus	n/g	negative	External lab.*
Salmonella	n/50g	negative	External lab.*
Sulfite reducing clostridium	n/g	<10	External lab.*
Enterobacteraceae	n/g	<10	External lab.*
Aerobic mesophilic sporeforming bacteria	n/g	<10	External lab.*
Aerobic thermophilic sporeforming bacteria	n/g	<10	External lab.*
Anaerobic mesophilic spores count	n/g	<10	External lab.*
Bacillus cereus	n/g	<10	External lab.*
Listeria monocytogenes	n/25g	negative	External lab.*

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Heavy Metals

Analysis	Unit	Value	Method
Iron (ppm)	ppm	< 1.0	External lab.*
Copper	ppm	<1.0	External lab.*
Arsenic (ppm)	ppm	< 0.1	External lab.*
Lead (ppm)	ppm	< 0.1	External lab.*
Cadmium (ppm)	ppm	< 0.1	External lab.*
Mercury (ppm)	ppm	< 0.03	External lab.*

Pesticides

Analysis	Unit	Value	Method
Pesticide Residues	ppb	≤ 10	External lab.*

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Mycotoxins

Analysis	Unit	Value	Method
Toplam Aflatoxin	ppb	< 4	External lab.*
Aflatoxin G1	ppb	< 2	External lab.*
Aflatoxin B1	ppb	< 1	External lab.*
Aflatoxin G2	ppb	< 2	External lab.*
Aflatoxin B2	ppb	< 1	External lab.*
Ochratoxin A	ppb	< 3	External lab.*

Levosweet® Nutritional Information

(for 100g)

Energy	400Kcal; 1673KJ
Protein	0g
Total Carbohydrate	100g
Dextrose	<0.1g
Fructose	>99.9g
Fat	0g
Ash	<0.1g
Sodium	0g
Fiber	0g

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GMO

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

Allergens

Levosweet® is Allergen free according to EU Regulation (EC) No. 1169/2011 and ALBA list. Levosweet® does not contain food additives, food colors, antioxidants, preservatives or material of animal origin.

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Storage

Levosweet® 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 for Levosweet® are 25°C or lower and less than 60% relative humidity.

Shelf Life

24 months stored sealed under recommended conditions.

Packaging

Levosweet® crystalline fructose is packed in 25kg bags or 1000kg big bags.

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