

## General Product Specification

# SEDADRY 3850

### DEFINITION

This product is a purified, dried glucose syrup obtained by hydrolysis of starch. It is a white to light yellow powder with a moderate sweet taste and typical odour.

### CHARACTERISTICS

Test	Unit of measure	Specification Range	Typical Value	Method
Moisture	%	<= 5,0		Oven
Dextrose equivalent (DE)		36,0 - 40,0		Lane-Eynon
Dextrose	%/ds	<= 5,0		HPLC
Maltose	%/ds	37,0 - 43,0		HPLC
Maltotriose	%/ds		19	HPLC
Higher sugars	%/ds		39	HPLC
Sulfites (SO <sub>2</sub> )	mg/kg	<= 10,0		Iodine titration
pH - 50 % ds		4,00 - 5,50		pH-meter
Conductivity at 28 °Brix	µS/cm	<= 150		Conductivity meter
Bulk density loose	g/dm <sup>3</sup>	600 - 750		Gravimetric
Vibrational sieve > 53 µm	%	>= 60,0		Vibrational sieve
Vibrational sieve > 150 µm	%	15,0 - 40,0		Vibrational sieve
Vibrational sieve > 250 µm	%	<= 20,0		Vibrational sieve
Total mesophylic count	n/10g	<= 1000		Membrane filtration
Yeasts	n/10g	<= 100		Membrane filtration
Moulds	n/10g	<= 100		Membrane filtration
Salmonella (/25g)		absent		Plate
Escherichia coli (/10g)		absent		Pour plate
Chlorides (Cl)	mg/kg		<80	Ion chromatography
Sodium (Na)	mg/kg		<150	Atomic Absorption
Total heavy metals (mg Pb/kg)	mg/kg	<= 10,0		Colorimetric Test
GMO status		Not genetically modified		
Origin		Wheat		

Sedamyl SBE S.r.l. • Via Monviso 2, 12037 Saluzzo (CN) – Italy • T +39 0175 210400

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

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Version: Rev. 01

Previous Code: M2385

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Previous Version: Rev. 00

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### PACKAGING

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

### SHELF LIFE

Total product shelf life in unopened packaging is 24 months after production date if stored under recommended storage conditions. It is printed as 'Best before date' on the packaging.

### STORAGE CONDITIONS

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.

### LABELLING

Advised labelling: Dried Glucose Syrup

### GENERAL INFORMATION

This product complies with the requirements of legislation in force in the EU on foods and food ingredients. These include regulations on labelling, hygiene, additives, contaminants and pesticides. SEDAMYL confirms this product complies to the European Sugars Directive and the Food Chemical Codex on Dried Glucose Syrup.

All manufacturing plants of SEDAMYL are ISO 9001, FSSC 22000, EFISC, HALAL and KOSHER certified by an external body. Affiliates Companies: Sedamyl S.p.a., Sedamyl UK Ltd.