



## C Sweet™ 01403

### Product Description

#### Description

This glucose syrup is a highly refined and concentrated solution of dextrose, maltose and higher saccharides. It is obtained by acid and/or enzyme hydrolysis of starch and it is a clear colourless viscous liquid fit for human consumption.

Product label	
Package labelling	Glucose Syrup

Raw material	
Corn (Maize)	
Wheat	

Classification	
CN Code (Valid for EU 28)	1702 30 90

REACH status	Compliant
REACH register no.	01-2119537290-46

#### Functionality

- clear, colourless syrup
- low relative sweetness
- low hygroscopicity
- moderate freezing point depression
- bodying agent
- prevents lactose crystallisation
- sweetness control

#### Application

This product is designed for use in a wide variety of ice cream products. Sweetness control, freezing point control, improved mouthfeel and creaminess are its major benefits. In addition, it is used as carrier for the spray-drying of coffee-whiteners and baby-foods because of its low hygroscopicity.

Product Information

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**Specifications [Chemical/physical specifications]**

Parameter		Unit	Min	Typical	Max	Text	CoA	CoC
Dry substance	-	%	71.3		72.3		<input checked="" type="checkbox"/>	<input type="checkbox"/>
D.E.	Lane Eynon		26		32		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Dx	on d.b.	%	0		6		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Dp2	on d.b.	%	8		15		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Dp3	on d.b.	%	12		20		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Colour	p.d.				0.7		<input checked="" type="checkbox"/>	<input type="checkbox"/>



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Parameter		Unit	Min	Typical	Max	Text	CoA	CoC
pH	50% w/w		3.5		5.5		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide	-	mg/kg			10		<input checked="" type="checkbox"/>	<input type="checkbox"/>

**Specifications [Microbiological specifications]**

Parameter		Unit	Min	Typical	Max	Text	CoA	CoC
Total plate count	/g				300		<input type="checkbox"/>	<input type="checkbox"/>
Yeasts	/g				100		<input type="checkbox"/>	<input type="checkbox"/>
Moulds	/g				50		<input type="checkbox"/>	<input type="checkbox"/>

**Specifications [Typical product data]**

Parameter		Unit	Typically
Visc:Brookf	30°C	mPa.s	2800
Visc:Brookf	40°C	mPa.s	1300
Visc:Brookf	50°C	mPa.s	600
Visc:Brookf	60°C	mPa.s	350

**Allergens [Legal directives]**

## Allergen information

	Presence	Comment
Cereals containing gluten and products thereof	No	* gluten <20 mg/kg
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	** SO2 <10 mg/kg
Lupins and products thereof	No	
Molluscs and products thereof	No	

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers.

\* Wheat based syrups are exempted from allergen labelling according to Annex II of Regulation (EU) n° 1169/2011 on food information to consumers.

**Nutritional Information**

**Product Information**
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\*\* Sulphur dioxide <10ppm allergen labelling not required according to Annex II of Regulation (EU) n° 1169/2011 on food information to consumers.

<b>Average values per 100g</b>					
<b>Nutrient</b>	<b>Unit</b>	<b>EU</b>	<b>US</b>	<b>Japan</b>	<b>Comment</b>
Energy (kcal)	kcal	287	287	287	
Energy (kJ)	kJ	1221	1221	1221	
Protein	g	0	0	0	
Carbohydrates	g	72	72	72	
of which sugars	g	10	10	10	
of which starch	g	0	0	0	
of which polyols	g	0	0	0	
of which dietary fibre	g	0	0	0	
Fat	g	0	0	0	
of which saturated	g	0	0	0	
of which Trans Fat	g	0	0	0	
Cholesterol	mg	0	0	0	
Sodium	mg	5	5	5	
Salt	mg	12.5	12.5	12.5	
Calcium	mg	0	0	0	
Iron	mg	0	0	0	
Vitamin C	mg	0	0	0	
Water	g	28	28	28	
Ash	g	0	0	0	



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The list comprises relevant nutritional components only.

Values are calculated based on the average of product specifications. In those cases where only a minimum or a maximum value is specified, these values were taken respectively.

The EU column lists the nutritional values in accordance with Regulation (EU) n° 1169/2011 on food information to consumers.

The US column lists the nutritional values in accordance with Code of Federal Regulations (CFR 21).

The Japan column lists the nutritional values in accordance with the Japanese Legislation.

The energy values may differ per region because of different calculations.

#### Additional Product Information

##### Dietary information

Suitable for		Certified	Comment
Halal	Yes	Yes	
Kosher	Yes	Yes	
Lacto-vegetarian	Yes	No	
Ovo-vegan	Yes	No	
Vegan	Yes	No	
Vegetarian	Yes	No	

##### GMO statement

For its operations in Europe, Tenacity Business Solutions complies with the EU GMO requirements as principally laid down under EC Regulation No 1829/2003 on 'genetically modified food and feed' and EC Regulation No 1830/2003 on 'the traceability and labelling of food and feed products produced from GMO's'. By ensuring the supply of conventional ingredients in the EU, Tenacity Business Solutions thus ensures that there is no need to label its products under either 1829/2003 or 1830/2003.



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**Current On** 27/Mar/2018

#### Legal requirements

This product is in compliance with:

Directive 2001/111/EEC - certain sugars intended for human consumption

Food labeling Directive - 2007/68/EC

Our products produced by European locations comply with:

Council Regulation 93/315/EEC, setting the basic principles of EU legislation on contaminants and food, and Commission Regulation (EC) No 1881/2006 setting maximum limits for certain contaminants in food.

#### Packaging and Storage Information/Recommendations

##### Standard packaging

Bulk
Drums

##### Recommended storage conditions

Store inside, under dry conditions
Bulk storage at 50 to 60°C

##### Shelf life for packed product

Shelf life after production date (months):	12
Minimum remaining shelf life after delivery (months):	6

#### Comments to shelf life

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected. For products delivered in bulk, there should be a clean storage (and circulation) system, protected from any potential contamination.

#### Remarks

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