



PRODUCT SPECIFICATION

TİTO Crystalline Dextrose

Product Description : This product is a dextrose monohydrate, produced by enzymatic hydrolysis of starch, followed by purification, concentration, crystallisation and drying. It is a white powder with a refreshing sweet taste and bland odour.

Appearance:Powder **Color:**White **Odor:**Bland

Quality Inspection Plan (Official Specification Values)

Parameter	Target	Range/Attribute	Unit	Method
Water		7000-9000	%	Karl Fisher - Ph. Eur. 2.5.12. - A0115
Dextrose on DS		>=99,50	%	HPLC - A0210 (Ref. ISO 10504)
DP2 + on DS		<=0,50	%	HPLC - A0210 (Ref. ISO 10504)
Optical rotation		52,50-52,30	Degree	Polarimeter - A0217 (Ref. CRA F-52)
Black specks		<=10	n/100g	BLACK SPECKS - Visual -A0601
SO2		<=10,00	mg/kg	Iodine titration - A0901 (Ref.RA E-67/
pH		3,00-6,00	-	pH - A0922 (Ref. CRA F-42)
Bulk density loose		500,00-875,0	g/m ³	Gravimetric - A1101
Conductivity,28 Brix		<=20,00	µS/cm	Conductivity meter - A1202
Total Mesophilic count		<=1000	n/10g	Membrane filtration - 1922(Ref. ICUMSA)
Yeast		<=100	n/10g	Membrane filtration - A1925(Ref. ICUMSA)
Moulds		<=100	n/10g	Membrane filtration - A1925 (Ref. ICUMSA)



Headquarter: 10016 St. No:18 AOSB Cigli/IZMIR-TURKEY
Showroom: 8216 St. No:5/C Cigli/IZMIR-TURKEY
Production: Ege Industrial Area 8901/3 St. No:3AO Balatcık/IZMIR
Tel: +90.232.329.35.68 Fax: +90.232.329.35.07