

1. Product Identification

Product Name:	Glucose Syrup
Commercial name:	Candy syrup
Barcode:	8606105499026
Appearance:	Viscous, colorless to bright yellow liquid, neutral scent and sweet taste.
Chemical composition:	Candy syrup on corn basis belongs to the group of hydrolysates produced by the acidic hydrolysis of starch and represents the mixture of glucose, maltose and higher sugars.

2. Physical and chemical characteristics

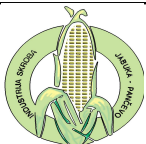
NAME / unit	Value	Limits	Analysis Method
Dry Substance (%)	min 80	-	MI.53 - SRPS EN ISO 1743 - Refractometry
DE value	-	35 – 44	MI.52 - SRPS EN ISO 5377
pH (40% suspension)	-	4.5 - 5.5	MI.55 - Potenciometry
SO ₂ (mg/kg)	max 10	-	MI.54 - Acidimetry
Sulphur ash on DS content (%)	max 1	-	MI.57 - SRPS EN ISO 5809
Specific weight (g/cm ³)	1.420	-	-
Heavy metals content			
Lead (mg/kg)	-	max 2	ICP/MS – BS EN 15763
Arsenic (mg/kg)	-	max 1	ICP/MS – BS EN 15763
Copper (mg/kg)	-	max 2	ICP/MS – VM/MET 865
Microbiological criteria			
Yeasts and Molds (CFU/g)	-	max 100	ISO/FDIS 21527-2
Enterobacteriaceae (CFU/g)	-	max 10	SRPS ISO 21528-1
Number of aerobic colony (CFU/g)	-	max 1000	SRPS EN ISO 4833
Salmonella spp. (/25 g)	absent	-	SRPS EN ISO 6579

3. Legal Acts

The product is in accordance with these regulations:

- 3.1 Regulation of the quality of starch and starch products for food industry
Official Gazette of the SRJ no. 33/95; Official Gazette of the SCG no. 56/03, 4/04
- 3.2 Regulation on food additives
Official Gazette of the RS no. 63/13
- 3.3 Law on Food Safety
Official Gazette of the RS no. 41/09
- 3.4 Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade
Official Gazette of the RS no. 72/10
- 3.5 Regulations on food hygiene requirements
Official Gazette of the RS no. 73/10
- 3.6 Regulation on the maximum allowable residues of pesticides in food and animal feed and of food and animal feed which is determined by the maximum allowable amounts of residues of plant protection
Official Gazette of the RS no. 29/14, 37/14, 39/14, 72/14
- 3.7 Regulations on the general declaration and marking of packed foodstuffs
Official Gazette of the RS no. 85/13
- 3.8 Law on Genetically Modified Organisms
Official Gazette of the RS 41/2009
- 3.9 Law on safety of Foods and objects for general use
Official Gazette of the RS no. 92/2011

	Made by:	Approved:
Name	Sanja Stefanov	Ljubica Nedeljković
Signature		
Starch Industry	PRODUCT SPECIFICATION	No: SP.15



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3.10 Regulations on limits of radionuclide content in drinking water, foodstuffs, feeding stuffs, medicines, general use products, construction materials and other goods placed on the market, Official Gazette of the RS 86/11, 97/13

4. Packaging

PET packaging (25 - 280 kg); Storage reservoirs – tanks.

5. Marking / labeling

In accordance with Regulations on the general declaration and marking of packed foodstuffs
Official Gazette of the RS no. 85/13

6. Storage conditions/Transport

Storage: Under normal environmental conditions; closed reservoirs made of food contact grade material, with a vent and the possibility of heating on the temperature of 55 °C. Original PET package in closed rooms, away from the heat source.

Note: Prolonged storage and higher temperatures may lead to color change, darkening of the syrup.

Transport: The transport is carried out in bulk truck made of food contact grade materials. Links, pipes and pumps must be food contact grade, they must be cleaned before every loading/unloading of the truck.

7. Validity

6 months

8. Application

Food Industry With its presence, Candy syrup improves the quality of food products, by regulating: hygroscopic properties, the structure, viscosity, cohesion, sweetness, sucrose crystallisation, osmotic pressure and conservation, foam stabilisation, shine and glaze.

Candy syrup can be used as a partial or total substitute for sucrose in the confectionary (candy, caramel, fondant, dressings, glazes, etc), in fruits and vegetables products (compote, jam, marmalade, jelly tables, conserved fruits and vegetables), milk products, frozen products, diet products, non alcohol and alcohol beverages production, etc.

Adhesives Candy syrup is a significant component in the adhesive production that can be found in the casting industry and for package labelling (paper – paper, paper – glass).

Tobacco Industry Candy syrup can be used in the processing of tobacco.

9. Information for Special Needs Customer Group

Allergenic constituent	Used as ingredient		Potential cross contamination	
	Yes/No	Nature of the constituent	Yes	No
Peanuts and products thereof	No			No
Crustaceans and products thereof	No			No
Fish and products thereof	No			No
Eggs and products thereof	No			No
Nuts and products thereof	No			No
Milk and products thereof (including lactose)	No			No
Soybeans and products thereof	No			No
Cereals containing gluten and products thereof (*)	No			No
Sulphur dioxide and products thereof	No			No
Celery and products thereof	No			No
Sesame seeds and products thereof	No			No
Mustard and products thereof	No			No
Mollusks and products thereof	No			No
Lupin and products thereof	No			No

(*) Refer to wheat, rye, barley, rice, oats, kamut or their hybridised strains

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Name	Sanja Stefanov	Ljubica Nedeljkić
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