



1. Product Identification

Product Name:	Glucose-fructose syrup
Commercial Name:	High Fructose syrup 42
Barcode:	8606105499293
Appearance:	Viscous, colorless to bright yellow liquid, neutral scent and sweet taste.
Chemical composition:	High fructose syrup 42 is a product obtained by isomerization of purified starch hydrolysates obtained from corn; Its composition is a mixture of glucose, fructose and oligosaccharides.

2. Physical and chemical characteristics

NAME / unit	Value	Limits	Analysis Method
Dry Substance (%)	min 70	-	MI.53 - SRPS EN ISO 1743 - Refractometry
pH value	4	3.3 – 4.5	MI.55 - Potenciometry
SO ₂ (mg/kg)	max 3	-	MI.54 – Acidimetry
Sulphur ash on DS content (%)	max 0.05	-	MI.57 - SRPS EN ISO 5809
Specific gravity (g/cm ³)	1.340	-	-
Typical carbohydrate composition:			
Fructose on DS content (%)	min 42	-	IC
Glucose on DS content (%)	min 52	-	IC
Oligosaccharides on DS content (%)	max 6	-	IC
Heavy metals content			
Lead (mg/kg)	-	max 0.5	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			
Molds (CFU/10g)	-	max 10	ISO/FDIS 21527-2
Yeasts (CFU/10g)	-	max 10	SRPS ISO 21527-2
Number of aerobic colony (CFU/10g)	-	max 200	SRPS EN ISO 4833
Salmonella spp (/25g)	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
- 3.10 Regulation on the content limits of radionuclide in drinking water, food, animal feed, medicine, objects for general use, construction materials and other goods placed on the market, Official Gazette of the RS 86/11, 97/13

	Made by:	Approved:
Name	Sanja Stefanov	Ljubica Nedeljković
Signature		
Starch Industry	PRODUCT SPECIFICATION	No: SP.20



”JABUKA”
Pančevo

HIGH FRUCTOSE SYRUP 42

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4. Packaging

Individual packaging; PET packaging (25 to 250 kg).

Bulk; storage tanks; tank of food contact grade materials

5. Marking/Declaration

Regulations on the general declaration and marking of packed foodstuffs

Official Gazette of the RS no. 85/13

6. Storage conditions/Transport

Storage: Closed reservoirs made out of the food contact grade material; with a vent and a temperature of 25-30 °C. Storage at lower temperatures is allowed for a short time, there is a possibility of crystallization. Individual packages stored indoors, away from heaters. Systematic sterilization of the equipment and storage tanks is necessary.

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, in appropriate storage conditions.

8. Application

High Fructose syrup 42 replaces sugar and sucrose, where is possible.

In the manufacture of soft drinks, which enhances the fruit flavor, there are no changes in taste as in the case of inversion of suchrose in soft drinks.

It can be used in canned fruit and jelly production as in a combination with syrup with high content of maltose.

In icecream production high fructose syrup can totally replace suchrose when it is combined with high maltose syrup.

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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