

1. Product Identification

Product Name: Glucose Syrup
Commercial name: Sweet syrup
Barcode: 8606105499033
Appearance: Viscous, achromatical to bright yellow liquid, neutral scent and sweet taste.
Chemical composition: Sweet syrup, corn-based belongs to the hydrolysates obtained by acidic enzyme hydrolysis of starch and represents a mixture of glucose, maltose and higher saccharides.

2. Physical and chemical characteristics

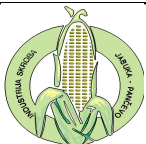
NAME / unit	Value	Limits	Analysis Method
Dry Substance (%)	min 80	-	MI.53 - SRPS EN ISO 1743 - Refractometry
DE value	-	60 -70	MI.52 - SRPS EN ISO 5377
pH (40% suspension)	-	4.5 - 5.5	MI.55 - Potenciometry
SO ₂ (mg/kg)	max 10	-	MI.54 - Acidimetry
Sulphur ash on DS content (%)	max 1	-	MI.57 - SRPS EN ISO 5809
Specific weight (g/cm ³)	1.420	-	-
Typical carbohydrate composition:			
Maltose on DS content(%)	20	-	HPLC analysis
Glucose on DS content (%)	40	-	HPLC analysis
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 (/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 Safty
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 Gazzete 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.17



”JABUKA”
Pančevo

SWEET SYRUP

Issue No. 04/ Date: November 2014.

Page 2 of 2

4. Packaging

PET package, barrels (25 – 280 kg), Storage reservoirs – tanks

5. Marking/Declaration

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 out of the material regulated for the usage in food industry; with a valve and the possibility of heating on the temperature of 55 °C.

Original PET package in closed rooms.

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

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

Sweet syrup can be used as a partial or total substitute for sucrose in the:

- confectionary (hard caramel, fondant, jelly and foam products, cookies and biscuits),
- fruit and vegetables products (fruit juices, non alcoholic beverages and conserved products),
- frozen products (ice cream, ice foam),
- bakeries (the component of the nutritious primer for yeast in the production of bread, pastry and biscuits),

Besides the food industry, Sweet syrup has a significant application in the fermentation industry (beer production).

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

	Made by:	Approved:
Name	Sanja Stefanov	Ljubica Nedeljковиć
Signature		