FRUCTOSE WHEAT CONCENTRATE ТU 10.62.13-011-90212154-2020

Specification code FWC

|  |  |  |  |
| --- | --- | --- | --- |
| /Parameter |  | Typical value in TU |  |
| **Quality parameters:** |
|  |
| Appearance |  | Viscous liquid |  |
| /Colour |  | colourless |  |
| Taste and odour |  | /Sweet typical for syrups taste without foreign tastes and odours |  |
| /Transparency |  | Transparent, opalescence is allowed due to partial crystallization, dying after heating up to 55-60 °C |  |
| /Sugar profile and Physical/chemical specifications |
| Dry solids, DS, not min than | % | 74 |  |
| /Fructose (Fx), not min,than,  | % |  68,0 |  |
| /Dextrose (DP 1 ), nott min,than,  | % |  30,0 |  |
| /Other sugars (DP 2 , DP 3 , DP 4+ ), in total not more than, | % |  5,0 |  |
| Total Ash, % max, | % |  0,3 |  |
| рН |  |  3,3-5,2 |  |
| Foreign materials |  | Not allowed |  |
|  |
|  Toxic substances content |
| /Arsenic, ppm, max | mg/kg |  0,5 |  |
| Lead, ppm, max | mg|kg |  0,5 |  |
| Mercury, ppm, max | mg/kg | 0,02 |  |
| Cadmium, ppm, max | mg/kg |  0,1 |  |
|  Microbiological specifications |
| /Total plate count, cfu/g, max |  50 000 |  |
|  coli-forms  | Absent in 1 g |  |
| Pathogenic microbes incl. Salmonella | Absent in 15 g |  |
| /yeasts cfu/g, max |  50 |  |
| moulds cfu/g, max |  100 |  |
| Food and energy value |
| Carbohydrates, g/100g-74 , Energy value, kcal/100 g- 278 |
| Storage and transportationdate if the transport and storage conditions respected./Storage and transportation |

Shelf life is 6 months from the production date if the transport and storage conditions respected.

temperature: (20-35) ° C under conditions precluding the possibility of crystallization syrups. Syrups to be transported in auto and railway tanks at temperature below 60 0 С.