



# iNFIELD MARKET



## Dextrose 020010

Dextrose 020010 is a general purpose product for most food, beverage, and industrial uses.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	8.0	9.0
Dextrose Equivalent (D.E.)	99.5	-
Dextrose, % d.b.	99.4	-
Color, CP @ 33% w/w solution	-	2.5
Clarity, % @ 33% w/w solution	92.0	-
SO <sub>2</sub> , ppm	-	< 10
Conductivity (µmhos/cm @ 30% d.b.)	-	10
Apparent Starch		Negative

### Sensory Data

Odor	No detectable foreign odor
Flavor	Clean, typical taste

### Screen Test

	Max.
% on U.S.S. #20 mesh (841 micron)	2.0

### Microbiological Standards

	Max.
Standard Plate Count/g	200
Yeast/g	20
Mold/g	20
Coliforms/g	10
<i>E. coli</i> /10 g	Negative
<i>Salmonella</i> /25 g	Negative

### Nutritional Data/100 g

	Typical
Calories	365
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	91.3
Dietary Fiber, g	0
Total Sugars <sup>**</sup> , g	91.2
Added Sugars, g	0
Other Carbohydrate, g	0.1
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium, mg	<2*
Iron, mg	<0.2*
Potassium, mg	<1*
Ash, g	<0.1*

\* Not present at level of quantification.

\*\* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

Bags  
Totes  
Bulk  
Drums

Product should be stored in a clean, dry area, not exposed to prolonged high (> 90°F / 32°C) temperature.

### Shelf Life

3 years

### Regulatory Data

CAS No. 50-99-7

### United States

Meets FCC (Food Chemical Codex) requirements.  
Standard of Identity 21 CFR 168.111  
GRAS Affirmation 21 CFR 184.1857  
Labeling Dextrose or Dextrose monohydrate

### Canada

Standard Food CFDA Regulation  
Standard of Identity B.18.015  
Labeling Dextrose or Dextrose monohydrate

### Features and Benefits

Dry crystalline powder  
Free flowing  
High sweetening  
Flavor enhancement; non-masking  
Bulking  
Carrying  
Browning  
Highly fermentable  
High osmolarity  
High reducing capacity