



<b>Product code</b>	C120046; C120047; C120048; C120049	<b>Aspect</b>	Colourless viscous liquid
<b>Brand</b>	Caldic	<b>Production site</b>	Italy

**1. Product Description**

This glucose syrup is a highly refined and concentrated solution of dextrose, maltose and higher saccharides. It is obtained by acid and/or enzyme hydrolysis of starch and it is a clear colourless viscous liquid fit for human consumption.

**2. Raw material**

Corn (maize)

**3. Product label**

Glucose Syrup

**4. Production classification**

CN Code (Valid for EU 28): 1702 30 90

**5. Functionality**

Low relative sweetness, bodying agent, prevents lactose crystallisation

**6. Chemical-physical characteristics**

Parameters	Unit	Values
Dry substance	%	79,5 – 80,5
Dx	%	0 – 6
Dp2	%	46 – 52
Dp3	%	15 – 25
Colour (o.d.)		max 0,5
pH		3,5 – 5,5
Sulphur dioxide	ppm	max 10

**7. Microbiological characteristics**

Parameters	Unit	Values
Total plate count	Ufc/g	< 300
Yeast	Ufc/g	< 100
Moulds	Ufc/g	< 50

## 8. Viscosity

Parameters	Units	Typically values
Viscosity Brookfield (30°C)	mPa.s	30400
Viscosity Brookfield (40°C)	mPa.s	9500
Viscosity Brookfield (50°C)	mPa.s	3400
Viscosity Brookfield (60°C)	mPa.s	1400

## 9. Nutritional information per 100g of product

Parameters	Units	Values
Energy value	kJ - kcal	1360 – 320
Fats	g	0
Of which saturated fatty acids	g	0
Carbohydrates	g	80
Of which sugars	g	42
Protein	g	0
Salt	mg	12,5
Water	g	20
Ash	g	0

## 10. Dietary information

Suitable for		Certified
Halal	YES	NO
Kosher	YES	NO
Latto-vegetariano	YES	NO
Ovo-vegetariano	YES	NO
Vegano	YES	NO
Vegetariano	YES	NO

## 11. Packaging

-  IBC of 1400kg (C120046)
-  IBC of 1000kg (C120047)
-  Buckets of 25kg (C120048)
-  Buckets of 10kg (C120049)

The materials used for packaging comply with the requirements of current European legislation (EC Reg. 2023/2006 and EC Reg. 1935/2004), and are therefore suitable for coming into contact with food.

## 12. Shelf life & conservation methods

24 months from the date of production in its original packaging.

Keep the product in a cool, dry and well ventilated place, away from heat sources and away from direct sunlight. After use, close the package

## 13. Allergens (Annex II of Reg. CE 1169/2011)

Allergen	Presence in the product	Cross-Contamination
Cereals containing gluten and products thereof	NO	NO
Crustaceans and products thereof	NO	NO
Eggs and products thereof	NO	NO
Fish and products thereof	NO	NO
Peanuts and products thereof	NO	NO
Soybeans and products thereof	NO	NO
Milk and products thereof (including lactose)	NO	NO
Nuts and products thereof	NO	NO
Celery and products thereof	NO	NO
Mustard and products thereof	NO	NO
Sesame seeds and products thereof	NO	NO
Lupins and products thereof	NO	NO
Molluscs and products thereof	NO	NO
Sulphur dioxide and sulphites	NO	NO

## 14. OGM status

GMO free and so it is not subject to any GMO labelling declaration (Regulation EC 1829/2003 e Reg EC 1830/2003)

## 15. Legal requirements

-  Directive 2001/111/EEC - certain sugars intended for human consumption
-  COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (as amended)
-  REGULATION (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 (and following updating) laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (as amended)
-  REGULATION (EC) NO 396/2005 of the European Parliament and of the Council of 23 February 2005 (and following updating) on maximum residue levels of pesticides in or on food and feed of plant and animal origin (as amended)
-  REGULATION (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 (and following updating) on the hygiene of foodstuffs (as amended)
-  Status pursuant to USDA 7 CFR Part 66 National Bioengineered Food Disclosure Standard ("BE" status): The product has been sourced from a non-bioengineered source and the inadvertent presence of BE is less than 0.9%

## 16. Ionizing radiation

The product does not undergo any treatment with radiation (EC Directive 1999/2 and EC Directive 1999/3 and Legislative Decree 94/01)

## 17. BSE/TSE:

The product does not contain TSE/BSE

## 18. HACCP & traceability

We declare that Caldic Italia srl has a fully documented HACCP system (manual) which it applies as prescribed by the EC Regulation n ° 852/2004 and subsequent amendments, and guarantees the traceability of its products and ingredients as per EC Reg. 178/2002 and following edits. All the products we sell are processed, packaged, stored and handled according to the strict application of the hygiene rules and safety procedures described in the HACCP Manual available at the manufacturer

### For more information, please contact our nearest office

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