

## GLUCOSE SYRUPS

*Product in compliance with Polish and European food regulations.*

### Organoleptic characteristics

Appearance	thick, sticky liquid
Colour	colourless through yellow
Smell	typical for glucose syrup, no foreign smell
Taste	slightly sweet, no foreign aftertaste

### Physical chemistry parameters

Parameters / Types of syrups	MN3338	MS 3845	MS 3840	SN 3038	SC 3845
Dry substance content [Bx]	82-84	82-84	77-79	min. 82,6	82-84
DE glucose equivalent	30-35	35-45	38-40	30-38	38-45
pH	3,5-6,0	3,5-6,0	3,5-6,0	4,0-6,0	5,0-6,0
Acidity [ml 1n NaOH/ 100 g]	max 1.7	max 1.7	max. 2,3	max.1,7	max.1,7
Ash content [%]	max. 0,4				

### Microbiological parameters

General bacteria count in 1g	max. 1000
Coli-type bacteria in 0,01 g	none
Salmonella rod-shaped bacteria in 25g	none

Allergens, GMO status, Ionization

Product contains no allergens, is free from genetic modifications, does not undergo ionization processing.

Best before

12 months from date of production

Origin or raw material

Raw material for production process of glucose syrup is glucose syrup of EU origin.

Target consumer group

Product suitable for all consumer groups, including vegetarians, ovo-lacto-vegetarians, vegan, coeliac patients.

Storage conditions

Store in a cool dry place. Do not exceed temperature of 45°C for syrups stored in containers.

Packaging

Plastic containers. Syrup can be shipped in appropriate tanks at the customer's request.

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