PEPEES® S.A.

04.03.2014

CRYSTALLINE GLUCOSE FOR PHARMACEUTICAL USE

Product in compliance with requirements of European Pharmacopoeia

Organoleptic characteristics

Appearance	white crystalline powder,
Appearance of solution	clear, colourless,
Taste	sweet

Physical chemistry parameters

Identification:	
- Optical rotation of 10% solution	52,5-53,3
- thin layer chromatography	matching pattern spot
- reactions with copper tartrate	positive
Moistness [%]	max. 9
Acidity	up to 0,15 ml 0,1 n NaOH
Chloride content [ppm]	max. 125
Sulfated ash [%]	max 0,1
Calcium [ppm]	max. 200
Barium [ppm]	matches test
Sulfites [ppm]	max. 15
Sulfates [ppm]	max. 200
Dextrin foreign carbohydrates	matching test
Led in carbohydrates [ppm]	max. 0,5
Arsenic [ppm]	max. 1

Microbiological parameters

General aerobic bacteria count per 1g	max. 1000
General mould and candida count per 1g	max.
100	
Staphylococcus aureus per 2 g	none
Pseudomonas aeruginosa per 2g	none
Enterobacteriaceae and other rod-shaped Gram bacteria per 20 g	none

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

Best before
3 years from date production.

Origin or raw material
Raw material for production process of crystalline glucose is starch potato of Polish origin or glucose syrup made from grains (corn or wheat) 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.

Packaging
Paper valve bags of 25 kg each.

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