

fruitose® Crystalline Fructose

- ✓ A Non GMO, food grade crystalline fructose, derived from sugar.
- ✓ It is the sweetest natural choice for producers of high quality foods and beverages.
- ✓ Fruitose® conforms to the EP, USP, FCC and Codex Alimentarius requirements for Crystalline Fructose.

General Characteristics

Formula: C₆H₁₂O₆

Molecular weight: 180

Appearance: White crystals

Taste: Sweet

Odor: Odorless

Solubility (g/100 ml at 25°C):
Very soluble in water, soluble in ethanol. Sparingly soluble in ether.

Analysis

Identification	Value	Method
Fructose (%)	> 99.5	HPLC, on d.s.
Dextrose (%)	< 0.1	Enzymatic – Glucose Oxidase
pH	5.0 - 7.0	pH-meter, 10% solution
Moisture (%)	< 0.2	Karl Fischer
Specific rotation	(-91.0) - (-93.5)	Polarimeter, EP method
Conductivity ash (%)	< 0.01	ICUMSA conductivity
Calcium (ppm)	< 5	Metal scan by ICP
Iron (ppm)	< 5	Metal scan by ICP
Sulphate (ppm)	< 50	Ion Chromatograph scan
Chloride (ppm)	< 40	Ion Chromatograph scan
HMF (absorbance)	< 0.32	Spectrophotometer, EP method
Color of solution (icumsa)	< 20	ICUMSA
SO ₂ (ppm)	< 10	Spectrophotometer
Bulk density (gr./lit)	800 - 900	Free flowing volume



Granulation

Product	Code No.	Microns	Limits
FruitoseDU®	12504	On 100	Min 80%
		On 250	Max 20%
FruitoseMS®	12501	On 200	Min 95%
		On 600	Max 1%
FruitoseS®	12500	On 200	Min 95%
		On 600	Max 15%
FruitoseN®	12502	On 600	Min 80%
		On 1200	Max 10%

Microbiology

Analysis	Unit	Value	Method
Total count	n/g	< 100	Israeli Std. 885 for Microbiological testing
Yeasts	n/g	< 10	
Moulds	n/g	< 10	
Coliforms	n/g	negative	
E. Coli	n/g	negative	
Staphylococcus aureus (Coa+)	n/g	negative	
Salmonella	n/50 g	negative	
Sulfite reducing clostridium	n/g	< 10	
Enterobacteraceae	n/g	< 10	
Aerobic mesophilic sporeforming bacteria	n/g	< 10	
Aerobic thermophilic sporeforming bacteria	n/g	< 10	
Anaerobic mesophilic spores count	n/g	< 10	
Anaerobic thermophilic spores count	n/g	< 10	
Bacillus cereus	n/g	< 50	FDA 14
Listeria monocytogenes	n/25 g	negative	USDA/FDA

Heavy Metals

Identification	Value	Method
Total (ppm)	< 1.0	Metal scan by ICP
Arsenic (ppm)	< 0.5	Metal scan by ICP
Lead (ppm)	< 0.1	Metal scan by ICP
Cadmium (ppm)	< 0.1	Metal scan by ICP
Mercury (ppm)	< 0.03	Cold Vapor



Pesticides

Identification	Value	Method
Pesticide Residues	< 10 ppb	GC-MS

Mycotoxins

Total Aflatoxins	< 4 ppb
Aflatoxin G1	< 2 ppb
Aflatoxin B1	< 1 ppb
Aflatoxin G2	< 2 ppb
Aflatoxin B2	< 1 ppb
Ochratoxin A	< 10 ppb

Fruitose®

Nutritional Information (for 100g)

Energy	398 Kcal; 1663 KJ
Protein	0 g
Total Carbohydrate	99.8 g
Dextrose	< 0.1 g
Fructose	> 99.8 g
Fat	0 g
Ash	< 0.1 g
Sodium	0 g
Fiber	0 g

GMO

Fruitose® is Non-GMO and according to EC regulation No. 1829/2003/EC and 1830/2003/EC, the product has a nonlabeling status.

Allergens

Fruitose® is Allergen free according to EU regulations: 1169/2011 repealing directive 2001/13/EC annex IIIa, 2003/89/EC, 2006/142/EC, 2007/68/EC and ALBA list. Fruitose® does not contain food additives, food colors, antioxidants, preservatives, artificial sweeteners or material of animal origin.

Storage

Fruitose® is acceptably stable to air and heat, but it is hygroscopic. Keep package closed. Sealed bags should be stored in-doors under cool, dry conditions, preferably below 25°C and at a relative humidity less than 60%.

Shelf life

24 months stored sealed under recommended conditions.

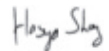
Packaging

Packing information will be submitted upon request.

Galam's plant is certified ISO 9001:2008, ISO 14001, OHSAS 18001, HACCP (NSF), BRC-Food (ISA) and GMP. Fruitose® is Kosher and Halal certified.

QA Manager

Hasya Shay



QC Technologist

Gila Amit

