

**DEXTROSE
Typical Product Specification**

Physical Specification:	Limits:	Method:
Appearance	White Crystals	Visual
Taste and Odour	Sweet, no objectionable taste or odour	Sensory
Granulation	99% minimum thru #16 Mesh sieve	Rotap

Chemical Specifications:	Limits:	Method:
Identification	Positive	FCC V ¹
Dextrose Assay	99.5% minimum	SAM-61 ²
Loss on Drying	9.0% maximum	FCC V
Sulfur Dioxide	3 ppm maximum	SAM E-67A
Residue on Ignition (Ash)	0.1%	FCC V
Arsenic	1 mg/kg maximum	FCC V
Chloride	0.018% maximum	FCC V
Lead	0.1 mg/kg maximum	FCC V
Specific Rotation [α] _{25°/D}	Between +52.6° and +53.2° after drying	FCC V
Starch	Passes test	FCC V

Microbiological Specifications:	Limits:	Method:
Yeast/g	10 maximum	SMM II-A ³
Mold/g	10 maximum	SMM II-A
Mesophilic Bacteria/g	200 maximum	SMM I-A
Coliforms/g	10 maximum	SMM IV-A
E. coli/30g	Negative	FDA/BAM4
Salmonella sp./100g	Negative	FDA/BAM