



## STABLESWEET™ LD glucose syrup

STABLESWEET™ LD is an enzyme converted 32 DE glucose syrup with low amounts of mono- and disaccharides and high levels of higher saccharides (DP3+) made from corn.

### Label Declaration Recommendation

Glucose Syrup

### Classification

Food Ingredient (CODEX Standard for Sugars (CXS 212-1999) Amended 2019)

### Storage and Handling

Store in a clean, dry, well-ventilated warehouse at ambient temperatures and humidity, away from odorous materials. Recommended bulk handling temperature is between 49 – 54°C to improve ease of handling.

### Shelf Life

12 months from date of manufacture if stored correctly. Best before dates printed on each bag.

### Safety Data

Glucose syrups are not regarded as "Hazardous". Please refer to Safety Data Sheet. This product has been produced in accordance with all relevant legislation and in compliance with the required standards for food safety and hygiene.

### Chemical and Physical Properties

	Min	Max	Unit
Baume @ 60°F/15°C	43.5	44.0	°
Dry Substance	80.2	81.2	%
Dextrose Equivalent	30.0	34.0	DE
Colour OD (at the time of filling)		1.0	-
pH	4.8	5.4	-
Ash		0.05	%

### Physical Appearance

	Typical
Colour	transparent, light yellowish
Form	slightly sweet-smelling syrup
Viscosity (60°C)	4200 cP

### Microbiological Limits

	Max	Unit
TVC	500	cfu / g
Yeast	250	cfu / g
Mould	250	cfu / g
Coliforms	10	cfu / g
E. coli	negative	per g
Salmonella	negative	per g

### Additional Information

**Contaminants** Complies with Regulation (EC) 1881/2006, as amended

**Pesticides** Complies with Regulation (EC) 396/2005, as amended

**Kosher Certificate** Yes

**Halal Certificate** Yes

**Sulfur Dioxide (SO2)** typical < 350 ppm

**Legal Use Restriction** Permitted only in the manufacture of sugar confectionary due to sulphur dioxide content (Codex GSFA, Standard 192-1995, Revised 2019)

### Nutritional Data / 100 g

*While this information is typical of the product it should not be considered a specification*

	Typical	Unit
Energy	1338	kJ
	320	kcal
Fat	0	g
of which saturates	0	g
Carbohydrates	80.0	g
of which sugar	16.1	g
Fibre	0	g
Protein	0	g
Salt	0	g

### Carbohydrate Profile

*While this information is typical of the product it should not be considered a specification*

	Typical	Unit
Monosaccharides	4	% d.b.
Disaccharides	16	% d.b.
Higher Saccharides (DP3+)	80	% d.b.

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

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