



Spect. No : KG.SP.01
Rev. No : 5
Rev. Date : 12.09.2019
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Sending Date : 05.09.2023
Approved by Quality Dept.

SPECIFICATION

CRYSTALLINE FRUCTOSE NATURAL HEALTHY SWEETENER

- A Non GMO, food grade crystalline fructose, which is processed from high fructose corn syrup.
- An ideal choice of sweetener which enhances natural and healthy sweetness in foods and beverages.
- Fructosan is nutritive sweeteners, into a pure white free-flowing crystalline material.
- Fructosan does not contain any artificial sweeteners.
- Fructosan conforms to the EP, USP, FCC and Codex Alimentarius requirements for Crystalline Fructose

General Characteristics

Formula	: C ₆ H ₁₂ O ₆
Molecular weight	: 180
Appearance	: White crystals
Taste	: Sweet
Odor	: Odorless
Solubility (g / 100ml at 25oC)	: Very soluble in water, soluble in ethanol. Sparingly soluble in ether.

Analysis

Identification	Value	Method
Fructose (%)	> 99.5	HPLC, on d.s.
pH	5.0-7.0	pH-meter, 10% solution
Moisture (%)	< 0.2	Karl Fischer
Specific rotation	(-91.0) - (-93.5)	Polarimeter
Sulphated Ash (%)	< 0.1	FCC
HMF (ppm)	< 40	Spectrophotometer
Color of solution (Icumsa)	<20	ICUMSA
Acidity (mL)	<0.5	Titration with 0.02N NaOH
SO ₂ (ppm)	<10	Spectrophotometer
Bulk density (gr/lit)	800-1000	Free flowing volume
Calcium (ppm)	<5	External lab.*
Sulphate (ppm)	<50	External lab.*
Chloride (ppm)	<40	External lab.*

*Accredited method is preferred



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Granulation

Product	Code No	Microns	Limits
<i>FructosanM</i> [®]	FS1		
<i>FructosanC</i> [®]	FS2	On 200 On 600	min. 80% max. 25%
<i>FructosanN</i> [®]	FS3	On 600 On 1250	min 90% max. 20%
<i>FructosanMF</i> [®]	FS4	On 250	min. 40%
<i>FructosanMC</i> [®]	FS7	On 200 On 600	min.95% max.1%

Note : There could be some lumps naturally in the MF & M type products and also before using,fructose solution should be filtered.

Microbiology

Analysis	Unit	Value	Method
Total count	n/g	<100	Filtration method
Yeasts	n/g	<10	Filtration method
Moulds	n/g	<10	Filtration method
Coliforms	n/g	negative	External lab.*
E. Coli	n/g	negative	External lab.*
Staphylococcus aureus	n/g	negative	External lab.*
Salmonella	n/50g	negative	External lab.*
Sulfite reducing clostridium	n/g	<10	External lab.*
Enterobacteraceae	n/g	<10	External lab.*
Aerobic mesophilic sporeforming bacteria	n/g	<10	External lab.*
Aerobic thermophilic sporeforming bacteria	n/g	<10	External lab.*
Anaerobic mesophilic spores count	n/g	<10	External lab.*
Bacillus cereus	n/g	<10	External lab.*
Listeria monocytogenes	n/25g	negative	External lab.*

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Heavy Metals

Analysis	Unit	Value	Method
Iron (ppm)	ppm	< 1.0	External lab.*
Copper	ppm	<1.0	External lab.*
Arsenic (ppm)	ppm	< 0.1	External lab.*
Lead (ppm)	ppm	< 0.1	External lab.*
Cadmium (ppm)	ppm	< 0.1	External lab.*
Mercury (ppm)	ppm	< 0.03	External lab.*

Pesticides

Analysis	Unit	Value	Method
Pesticide Residues	ppb	≤ 10	External lab.*

Mycotoxins

Analysis	Unit	Value	Method
Toplam Aflatoxin	ppb	< 4	External lab.*
Aflatoxin G1	ppb	< 2	External lab.*
Aflatoxin B1	ppb	< 1	External lab.*
Aflatoxin G2	ppb	< 2	External lab.*
Aflatoxin B2	ppb	< 1	External lab.*
Ochratoxin A	ppb	< 3	External lab.*

Fructosan® Nutritional Information

(for 100g)

Energy	398Kcal; 1663KJ
Protein	0g
Total Carbohydrate	100g
Dextrose	<0.1g
Fructose	>99.9g
Fat	0g
Ash	<0.1g
Sodium	0g

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Fiber	0g
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GMO

Fructosan is Non-GMO and according to EC regulation No. 1829/2003/EC and 1830/2003/EC, the product has a non-labeling status.

Allergens

Fructosan is Allergen free according to regulation (EU) 1169/2011.

Fructosan does not contain food additives, food colors, antioxidants, preservatives or material of animal origin.

Storage

Fructosan 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. Optimum storage and handling conditions for Fructosan are 25°C or lower and less than 60% relative humidity.

Shelf Life

24 months stored sealed under recommended conditions.

Packaging

Fructosan crystalline fructose is packed in 25kg bags or big bags.

Manufacturer

OMNİA NİŞASTA SAN.TİC.A.Ş.
OSB YUNUS EMRE CAD. NO : 8
SARIÇAM / ADANA / TURKEY

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