

SPECIFICATIONS

- 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:	C ₆ H ₁₂ O ₆
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

SPECIFICATIONS**Granulation**

Product	Code No.	Microns	Limits
<i>fruitoseDU</i> [®]	12504	On 100	Min 80%
		On 250	Max 20%
<i>fruitoseMS</i> [®]	12501	On 200	Min 95%
		On 600	Max 1%
<i>fruitoseS</i> [®]	12500	On 200	Min 95%
		On 600	Max 15%
<i>fruitoseN</i> [®]	12502	On 600	Min 90%
		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

Fruitose®

Crystalline Fructose

Naturally Sweet, Naturally Energizing

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

GMO

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

Allergens

Fruitose® is Allergen free according to EC regulations: 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 or material of animal origin.

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Fruitose® Nutritional Information (for 100 g)

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

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.

	Name	Signature
QA Manager	Hasya Bar-Moshe	
QC Technologist	Gila Amit	



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Galam Group
Refining Nature's Raw Materials
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