



ADM CORN PROCESSING

Archer Daniels Midland Company
 Corn Processing Division
 Technical Services
 4666 Faries Parkway
 Decatur, IL 62526
 Phone 800-238-9026 Fax 217-451-7574
CPTechService@adm.com
 For Sales and Marketing contact information, please see below.

Typical Data Information for Clintose® Dextrose A, Product Code 015810

Clintose® is the registered trade name for ADM's refined dextrose monohydrate. It is a white, crystalline product, available in granulations to fit individual processing needs. Clintose® Dextrose A is suitable for many food applications. Some properties which make it a highly versatile sugar follow.

- Mild sweetness
- Natural flavor enhancement
- High fermentability
- Negative heat of solution

As indicated by its typical analysis, Clintose® Dextrose, produced by the enzyme conversion of corn starch and refined by ion-exchange demineralization, is a product of unsurpassed quality.

Typical Chemical and Physical Properties

Characteristics		Weight/Volume Factors	
Color	White	lbs./cu. ft.	34.0
Appearance	Free-flowing crystals	g/ml	0.55
Taste	Bland, sweet		
Odor	None		
Essential Properties		Labeling	Dextrose
Moisture, %	8.5		
Dry Substance, %	91.5	Regulatory Data	
Ash, Sulfated, %	0.02	United States	
Carbohydrate Composition (Dry Basis)		GRAS Affirmation	
Dextrose, %	99.7	21 CFR 168.111	
Other Saccharides, %	0.3	Meets USP and FCC Specifications	

Granulation Analysis

% minimum through #16 Mesh Sieve	99
% maximum through #200 Mesh Sieve	50

DX-100-130211 LB

For customers around the world, ADM draws on its resources—its people, products, and market perspective—to help them meet today's consumer demands and envision tomorrow's needs.

www.adm.com	800-637-5843 	info@adm.com 
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Specification Information for Clintose® Dextrose A, Product Code 015810

Physical Specifications	Limits	Method
Appearance	White Crystals	Visual
Taste and Odor	Sweet, no objectionable taste or odor	Sensory
Granulation	99% minimum thru #16 Mesh Sieve (U.S. Standard Mesh)	Rotap
Chemical Specifications		
Identification	Positive	FCC V ²
Dextrose Assay	99.5 % minimum	AM E-61 ³
Loss on Drying	9.0% maximum	FCC V
Sulfur Dioxide	3 ppm maximum	AM E-67 A
Residue on Ignition (Ash)	0.1 % maximum	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] _D ²⁵	Between +52.6° and +53.2° after drying	FCC V
Starch	Passes Test	FCC V
Microbiological Specifications		
Yeast/g	10 maximum	MM II-A ⁴
Mold/g	10 maximum	MM II-A
Mesophilic Bacteria/g	200 maximum	MM I-A
Coliforms/g	10 maximum	MM IV-A
E. coli/ g	Negative	FDA/BAM ⁵
Salmonella sp./ 100g	Negative	FDA/BAM

This product conforms to the Food Chemicals Codex, Fifth Edition and USP/27 monographs for Dextrose.

¹United States Pharmacopoeia, 27th Edition

²Food Chemicals Codex, Fifth Edition

³ Analytical Methods, Corn Refiners Association, Inc.

⁴ Microbiological Methods, CRA, Inc.

⁵ FDA Bacteriological Analytical Manual (BAM), 7th Ed, 1994

DX-300-130211 LB

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