

PRODUCT SPECIFICATION SHEET
GLUCONO DELTA LACTONE SG

Definition

Product identifier

Product name: GLUCONO DELTA LACTONE SG

Specifications

Description (characters)

Glucono-delta-lactone

Aspect	Crystalline powder
Colour	White
Odour	Odourless
Taste	Sweet then acid

Physical and chemical values (tests)

Loss on drying	0,2 %(w/w) max.
Water content	0,2 %(w/w) max.
Reducing substances	0,5 %(w/w) max.
Assay (as is)	99,0 - 100,5 %(w/w)
Assay (on D.S)	99,0 %(w/w) min.
Sulphated ash	0,1 %(w/w) max.
Appearance of solution	Complies
Chlorides	350 mg/kg max.
Sulphates	240 mg/kg max.
Sodium	50 mg/kg max.
Arsenic	1 mg/kg max.
Lead	1 mg/kg max.
Sieve grain size fraction - Residue on 250 µm	50 % min.

Microbiological values

Total aerobic microbial count	50 /g max.
Total yeasts count	10 /g max.
Total moulds count	10 /g max.
Escherichia coli	Not detected in 1g
Salmonella	Not detected in 25g

Additional data

Typical values

Melting point 153 °C approx.

Conformity

Legislation / specific regulations

Meets the requirements of the current monograph of:

- Food Chemical Codex : GLUCONO DELTA LACTONE
- JECFA on FOOD ADDITIVES INS No. 575
- JSFA for FOOD ADDITIVES

Complies with:

- Commission Regulation (EU) No. 231/2012 and amendments
Food Additive E 575
- US code of Federal Regulations 21 CFR 184.1318

Storage

Storage conditions The product durability may vary according to packaging type and manufacturing plant.
Proper information is shown on labelling and CoA.

Storage conditions for BULK material Store in a closed and integral silo / tank.
ROQUETTE's liability is limited to reception of the product at the customer's site.
The minimum durability of the bulk product depends on the customer's unloading and storage conditions.

Storage conditions for PACK material We recommend to preserve the product in its unopened original packaging, preferably protected from wide variations in temperature and humidity.
Upon opening, use the product as quickly as possible to prevent moisture regain.

Expiry date of the packed product Manufacturing date + 5 years, in its unopened packaging.

Best before date of the packed product Manufacturing date + 24 months, in its unopened packaging.

Disclaimer

The information provided in this Product Specification Sheet relates only to the specific product designated and may not be applicable when such product is used in combination with other materials or in any process. Analytical criteria are tested either on each batch or monitored or guaranteed, based on the Product Risk Analysis. For each batch, the status of the analysis may be indicated in the Certificate of Analysis. All information and instructions provided in this Product Specification Sheet are based on the current state of our knowledge at the latest revision date indicated. It is the responsibility of the user to be aware of and to follow the regulations applying to our product for its possession, handling and use.

Note: All the dates are formatted like YYYY/MM/DD.