

**ROQUETTE® GLUCONO DELTA LACTONE SG - E575**

**DEFINITION :**

GLUCONO DELTA-LACTONE.

CAS n°: 90-80-2

EINECS: 202-016-5

**SPECIFICATIONS :**

\* PHYSICO-CHEMICAL VALUES

APPEARANCE	MCL	Crystalline powder, white and odourless
TASTE		Sweet then acid.
LOSS ON DRYING	MCL	0.2 % max.
GLUCONO DELTA-LACTONE	MCL	99 - 100,5 %
REDUCING SUGARS	MCL	0.5 % max.
MELTING POINT	MCL	150 - 154° C
SULPHATED ASH	MCL	0.1 % max.
HEAVY METALS	MCL	10 ppm max.
ARSENIC	MCL	1 ppm max.
SODIUM	MCL	50 ppm max
LEAD	MCL	1 ppm max
PARTICLE SIZE	MCL	
- RESIDUE ON 250 MIC.		50 % min.

\* MICROBIOLOGICAL VALUES

- TOTAL COUNT	MMC	50/g max.
- YEASTS	MMC	10/g max.
- MOULDS	MMC	10/g max.
- E. COLI	MMC	Absent in 10 g
- SALMONELLAE	MMC	Absent in 25 g

MCL,MMC : ROQUETTE Methods

**ROQUETTE® GLUCONO DELTA LACTONE SG - E575**

PAGE 2/2

**TYPICAL VALUES :**

**ENERGY VALUE**

calculated, on 100g commercial product 1698 kj (400 kcal)  
- Ref. regulation (EU) nr.1169/2011 of 25 october 2011 -Annex XIV.

**CONFORMITY :**

- Food additive E575.
- Current Monograph JECFA on Food additives.
- Current JAPANESE STANDARDS FOR FOOD ADDITIVES.
- Current FOOD CHEMICALS CODEX.
- US GRAS Status - 21 CFR, 1995 § 184.1318.
- Commission Regulation (EU) nr.231/2012 of 9 Mars 2012 (OJ EC L-83/1 dated 22.03.2012.

**STORAGE :**

Standard packaging : 25 kg polythene bags.

Minimum durability date of the packaged product: Manufacturing date  
+ 24 months.

Shelf life: manufacturing date + 5 years.

MCL,MMC : ROQUETTE Methods