



## Bintani Info Sheet

### EDMC25 – Dextrose Monohydrate

The production of dextrose monohydrate uses corn starch as the raw materials. Double enzyme technique is adopted to turn corn starch into dextrose. Then through the process of concentration, crystallization, dehydration, absorption, and evaporation, it is transformed into white hexagonal crystal flake, dextrose monohydrate. It is widely used in food and beverage as substitute material in place of sweetener such cane sugar. It is also can be used as raw material in the production of vitamin C and sorbitol.

#### Product Characteristics

- Character : White Crystalline or Crystal Powder, Odour Free, Sweet
- Chemical formula :  $C_6H_{12}O_6 \cdot H_2O$  Molar mass: 198.160
- Standard : *BP98* / KOSHER / Food Quality

ITEM	UNIT	STANDARD DATA	TEST RESULT
1. Description	---	White Crystal, Odourless	Conforms to standard
2. Identification & solubility	---	Pass Test	Pass Test
3. DE Value	m / m	More Than 99.0	99.9
4. Glucose Content	%	More than 99.0	99.4
5. Acidity	ml	Less than 0.2	< 0, 2
6. Specific Rotation	---	+52.0 – 53.5	52.5
7. Moisture	m / m	7.0 - 9.5	8.3
8. PH Value	---	4.0-6.0	5.42
9. Sulphate	ppm	Less than 200	< 30
10. Chloride	ppm	Less than 200	< 30
11. Heavy metals	ppm	Less than 5	< 5
12. Arsenic, Lead, Copper, Nickel	ppm	Less than 1 (Each)	< 0.1(Each)
13. Residue on Ignition	%	Less than 0.2	< 0,1
14. Total Plate Count	/ g	Less than 1000	<30
15. Salmonella	---	Not Exist	Conforms to standard
16. Mold Count	/ g	Less than 100	<20
17. Clarification of the solution	---	Less than 0.5 of the turbidity standards	Conforms to standard