

**SPECIFICATIONS**


# Fruitose<sup>®</sup>A

## Crystalline Fructose

**Naturally Sweet, Naturally Energizing**

- 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<sup>®</sup> conforms to the EP, USP, FCC and Codex Alimentarius requirements for Crystalline Fructose.
- Fruitose A<sup>®</sup> is suitable for syrups and liquid products.

**General Characteristics**

Formula:	C <sub>6</sub> H <sub>12</sub> O <sub>6</sub>
Molecular weight:	180
Appearance:	White to off-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
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 <sub>2</sub> (ppm)	<10	Spectrophotometer

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Grade	Code no.	Crystal size
<i>fruitose</i> A <sup>®</sup>	12509	Varies between 100 to 1200 $\mu$ subject to Galam's production.

**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	<10	
Staphylococcus aureus (Coa+)	n/g	<50	
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	
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

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**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<sup>®</sup> 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<sup>®</sup> is Allergen free according to EC regulations: 2001/13/EC annex IIIa, 2003/89/EC, 2006/142/EC and ALBA list.

Fruitose<sup>®</sup> does not contain food additives, food colors, antioxidants, preservatives or material of animal origin.

**Fruitose<sup>®</sup> 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<sup>®</sup> 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 9001:2000, ISO 14001, OHSAS 18001, HACCP (NSF), BRC-Food (ISA) and GMP.

Fruitose<sup>®</sup> is Kosher and Halal certified.

	Name	Signature
QA Manager	Orly Lavi	
QC Technologist	Gila Amit	



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**Galam Group**  
Refining Nature's Raw Materials  
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