

Rev. 4 of 01.04.2022

DEXTROSE MONOHYDRATE

SALE DENOMINATION

Dextrose monohydrate

INGREDIENTS

Dextrose monohydrate

MINIMUM SHELF LIFE

24 months

PRODUCT DESCRIPTION

Crystalline powder obtained from a solution of hydrolysed starch. Produced in the European Community, origin: maize. Low sweetening power (74, when the sweetening power of sucrose is 100), high anti-freezing power (180, when the anti-freezing power of sucrose is 100).

DOSAGE AND DIRECTIONS FOR USE

Dosage at will.

PACKAGING

Paper bag - contenent in weight 10 kg Paper bag - contenent in weight 25 kg

STORAGE CONDITIONS

Store in a cool and dry place. Close bags after use.

CHARACTERISTIC DATA AT PRODUCTION	
(average values)	
STATE	crystalline powder
COLOUR	white
TOTAL VIABLE COUNT	< 1000 UFC/g
YEASTS	< 100 UFC/g
MOULDS	<100 UFC/g

NUTRITIONAL VALUES FOR 100 G (average values) **ENERGETIC VALUE** 365 kcal 1551 kjoule CARBOHYDRATES g 91,0 of which sugar g 91,0 FATS g 0,0 of which saturated fat g 0,0 PROTEINS g 0,0 SALT g 0,0



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Pagina 1 di 2



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FURTHER DECLARATIONS ABOUT THE PRODUCT AND THE MANUFACTURER

SANITARY FITNESS

Regulation CE 852/2004 and subsequent amendments, on the hygiene of foodstuffs THE PRODUCT IS FIT FOR HUMAN CONSUPTION AND CONFORMS TO THE EUROPEAN LAWS IN FORCE FOR ALL MATTERS RELATED TO THE HYGIENE OF FOODSTUFFS.

ALLERGENES

Regulation CE 1169/2011 and subsequent amendments and integration THE PRODUCT DOES NOT CONTAIN ANY ALLERGEN.

TRACEABILITY

Regulation CE 178/2002 and subsequent amendments and integration THE COMPANY LAPED GUARANTEES THE TRACEABILITY OF THE INGREDIENTS USED IN THE MANUFACTURING PROCESS AND OF THE PACKAGING THAT MAY BE IN CONTACT WITH THE FINISHED PRODUCT.

GMO

Regulation CE 1829/2003 and subsequent amendments; Regulation CE 1830/2003 eand subsequent amendments THE PRODUCT DOES NOT CONTAIN NOR DERIVES FROM GMO.

IONIZING RADIATIONS

Directive 1999/2/CE and Directive 1999/3/CE and subsequent amendments THE PRODUCT IS NOT TREATED WITH IONIZING RADIATION.

CONTACT WITH FOOD

Regulation CE 1935/2004 and subsequent amendments and integration UTENSILS, MATERIALS AND PACKING INTENDED TO COME INTO CONTACT WITH FOOD CONFORM TO THE LAWS IN FORCE.

CERTIFICATION COMPANY LAPED

The environmental management system is certified ISO 14001:2015 The environmental management system is certified ISO 9001:2015



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