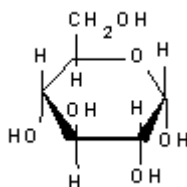
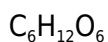
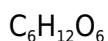


**PRODUCT CODE: 201341****D(+)-Glucose anhydrous (F.C.C.) food grade**

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M.= 180,16

CAS [50-99-7]

EINECS 200-075-1

TARIC 1702 30 50 10

**SYNONYMS:** Dextrose, D-Glucopyranose, Grape sugar**PHYSICAL DATA:** Small crystals, White, Soluble in water 900 g/l at 20 °C M.P.: 146 °C • pH6 - 7 •**BIBLIOGRAPHY:** Merck Index **12**, 4.467 13, 4.472 Sax **GFG000** • Beilstein **31 , 83 IV , 1 , 4302** • BRN 1724615 • ACS **XI** • BP.**2018** • USP **41** • Ph. Eur. **8.0** (2014) **9.0** (2017) 6.3 • F.C.C **10 11** • DAB 10 (1991) •**HAZARDOUS:** RTECS: LZ 6600000 • LD L0 oral rbt 20.000 mg/kg • LD50 oral rat 25.800 mg/kg • LD50 ipr mus 18.000 mg/kg**SPECIFICATIONS:**

Assay (C <sub>6</sub> H <sub>12</sub> O <sub>6</sub> ), calc. on the dried basis (of reducing sugar content, glucose equivalent)	99,5-100,5%
Specific rotation [α] <sub>25/D</sub>	+52,6 - +53,2°
Loss on drying , not more than	2,0%
Residue on ignition , not more than	0,1 %
Chloride (Cl) , not more than	0,018%

Sulphur Dioxide, not more than  
Starch  
Arsenic (as As), not more than  
Lead, not more than

0,002%  
passes test  
1 ppm  
0,1 ppm

### **Specifications F.C.C. 11**

**For use in foodstuffs according to F.C.C.**

Ed.: 3 . Vig.: 15.01.2011 .

Prod.: 201341