

	Shepcote Distributors Ltd Pexton Road Kelleythorpe Industrial Estate, Driffield East Yorkshire, YO25 9FR	Tel: 01377 252537 Email: technical@shepcote.com www: www.shepcote.co.uk
	Product Specification	

DEXTROSE M 200

DEFINITION

This product is a dextrose monohydrate, produced by enzymatic hydrolysis of starch, followed by purification, concentration, crystallisation and drying. It is a white powder with a refreshing sweet taste and bland odour.

CHARACTERISTICS

Chemical-physical test	Unit of measure	Specification Range	Method
Moisture:	%	< 9.1	Oven
Dextrose	%/ds	>= 99.5	HPLC
DP2+	%/ds	<=0,5	HPLC
Specific optical rotation:	degrees	52.6 - 53.2	Polarimeter
Sulfites (SO ₂):	mg/kg	<=10	Iodine Titration
pH - 50 % ds		3,0 – 6,0	pH-meter
Vibrational sieve > 500 µm:	%	< 10 %	Vibrational Sieve
Arsenic:	mg/kg	<= 1	AAS
Chlorides:	mg/kg	<= 180	AAS
Lead:	mg/kg	<= 0.1	AAS
Geographical Origin		France	
Botanical Origin		Wheat / Corn	
GMO Status		Not genetically modified	

Microbiological test	Unit of measure	Specification Range	Method
Total viable count	cfu / g	max. 1000	Membrane filtration
Total Yeasts	cfu / g	max. 10	Membrane filtration
Total Moulds	cfu / g	max. 10	Membrane filtration
E. coli	/ 1 g	not detectable	Pour Plate
Salmonella	/ 25 g	not detectable	Plate

LABELLING

Dextrose

PACKAGING

The product is available in 25 kg bags and/or Big Bags on new wooden pallets (heat treated).

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Parameters	Unit	Value
Dry matter	% C	91.5
Moisture	g M	8.5
Water Activity	- C	0.64
Energy Value	kJ C	1555
Energy Value	kcal C	365
Protein	g L	<0.1
Carbohydrate	g M	91.5
Of which		
sugars	g M	91.5
Dextrose	g M	0
Fructose	g M	0
Maltose	g M	0
Saccharose	g L	0
polyols	g L	0
starch	g M	0
Fibre	mg L	0
Fat	g L	<0.1
Of which		
saturates	g L	0
mono-unsaturates	g L	0
poly-unsaturates	g L	0
cholesterol	g L	0
transfatty acids	g L	0
Minerals		
sodium	mg M	<10
salt	mg C	<25,0
calcium	mg M	<5,0
chloride	mg M	<20
phosphorus	mg M	6,0
potassium	mg M	<10,0
iron	mg M	<0,3
magnesium	mg M	<2,0
zinc	mg M	<0,4
copper	mg M	<0,1
manganese	mg M	<0,01
fluoride	mg M	<2,0
selenium	µg M	<20
chromium	µg M	<5,0
molybdenum	µg M	<10,0
iodine	µg M	<20,0

Parameters	Unit	Value
Vitamins		
vitamin A	µg L	ND
vitamin C	µg L	ND
vitamin D	µg L	ND
vitamin E	mg L	ND
vitamin K	µg L	ND
thiamine	mg L	ND
riboflavin	mg L	ND
niacin	mg L	ND
vitamin B6	mg L	ND
folic acid	µg L	ND
vitamin B12	µg L	ND
biotin	µg L	ND
pantothenic acid	mg L	ND

Conversion factors for the calculation of energy

Based on Regulation EU n° 1169/2011 on the provision of food information to consumers

PARAMETERS	kcal/g	kJ/g
carbohydrates	4.0	17.0
polyols	2.4	10.0
protein	4.0	17.0
fat	9.0	37.0
fibre	2.0	8.0
alcohol	7.0	29.0

Remarks

All values are expressed per 100 g

Values are typical values

NA	Not applicable
C	Calculated
M	Measured
L	Literature
NM	Not measured
ND	Not detectable

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Substances or products causing allergies or intolerances according to the current European Regulation (EU N°1169/2011)

SUBSTANCES	Presence in the product	Presence in the processing line / workshop	Presence in the factory	Is the risk of cross contamination controlled?
	“-” for absence, “+” for presence			Y, N, or N/A
Cereals containing gluten, namely : wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	+ ¹	+ ²	+ ²	Y See note ³
Crustaceans and products thereof	-	-	-	N/A
Eggs and products thereof	-	-	-	N/A
Fish and products thereof	-	-	-	N/A
Peanuts and products thereof	-	-	-	N/A
Soybeans and products thereof	-	-	-	See note ³
Milk and products thereof (including lactose)	-	-	-	N/A
Nuts ⁴ and products thereof	-	-	-	N/A
Celery and products thereof	-	-	-	N/A
Mustard and products thereof	-	-	-	N/A
Sesame seeds and products thereof	-	-	-	N/A
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg in terms of the total SO ₂	-	-	+	Y
Lupin and products thereof	-	-	-	N/A
Molluscs and products thereof	-	-	-	N/A

¹ Modified product derived from maize starch and/or wheat starch hydrolysis. As the wheat gluten content is lower than 20 mg/kg, this product does not have to support any allergen labeling in Europe according to the 1169/2011 Annex II regulation.

² Present on some Roquette production sites.

³ The following comment concerns the risk of cross contamination on the raw material (maize and/or wheat) which is managed through our control plan performed at each reception.

⁴ Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K.Koch), Brazil nuts (*Bertholletia excels*), pistachio nuts (*Pistacia vera*), and macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof.



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Additional substances causing allergies or intolerances

SUBSTANCES	Presence in the product	Presence in the processing line / workshop	Presence in the factory	Is the risk of cross contamination controlled?
	"- for absence, "+" for presence			Y, N, or N/A
Vegetable origin				
Maize and products thereof	+ ⁵	+	+	N/A
Pea and products thereof	-	-	+ ²	Y
Potato and products thereof	-	-	+ ²	Y
Caffeine	-	-	-	N/A
Cocoa	-	-	-	N/A
Coconut	-	-	-	N/A
Colza	-	-	-	N/A
Ethanol	-	-	+ ²	Y
Fruits (dried and fresh fruits) and products thereof	-	-	-	N/A
Fructose	+ ⁶	+	+	N/A
Other legumes, pulses and beans	-	-	-	N/A
Latex (as ingredient)	-	-	-	N/A
Latex group (as banana, avocado, kiwi...)	-	-	-	N/A
Liliaceae (as garlic, onion...)	-	-	-	N/A
Mushrooms	-	-	-	N/A
Other prunoids	-	-	-	N/A
Saccharose (added)	-	-	-	N/A
Seeds (as poppy, sunflower, cottonseed...)	-	-	-	N/A
Other Solanaceae (as tomato...)	-	-	-	N/A
Spices ⁷ and products thereof	-	-	-	N/A
Tree nuts and products thereof (Pine nut, Chestnut, Hickory...)	-	-	-	N/A
Umbellifereae (as carrot, coriander, parsley, parsnip...)	-	-	-	N/A
Other vegetables and products thereof	-	-	-	N/A

² Present on some Roquette production sites.

⁵ Purified product derived from maize starch and/or wheat starch hydrolysis.

⁶ Traces

⁷ Spices (i.e cardamom, cinnamon, cumin, curcuma, nutmeg, paprika, pepper...)



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SUBSTANCES	Presence in the product	Presence in the processing line / workshop	Presence in the factory	Is the risk of cross contamination controlled ?
	"- " for absence, "+" for presence			Y, N, or N/A
Others				
AZO colorants (E102 / E104 / E110 / E122 / E123 / E124 / E129 / E151)	-	-	-	N/A
Benzoic acid and PHB (E210 to E219)	-	-	-	N/A
BHA / BHT (E320 / E321)	-	-	-	N/A
Flavour components	-	-	-	N/A
Gallates (E310 / E312)	-	-	-	N/A
Gelatin	-	-	-	N/A
Glutamate, ribonucleic inosinates and derivatives	-	-	-	N/A
Propionates	-	-	-	N/A
Propylene oxide	-	-	+ ²	Y
Rennet	-	-	-	N/A
Added vanillin	-	-	-	N/A
Yeast	-	-	+ ²	Y
Tapioca and products thereof	-	-	+ ²	Y
Yam and products thereof	-	-	-	N/A
Animal origin				
Honey	-	-	-	N/A
Meat (beef, chicken, lamb / mutton, pork)	-	-	-	N/A
Propolis	-	-	-	N/A
Royal jelly	-	-	-	N/A

STORAGE CONDITIONS, TRANSPORT SHELF LIFE

- We specify the shelf life as a 'BEST-BEFORE' DATE rather than an 'use by' date and it is defined as the minimum shelf-life period after the product has been put into its final packaging. For unopened packaging Best before date is 12 months and expiry date is 5 years after production date if stored under recommended storage conditions. It is printed as 'Best before date' on the packaging.
- Unlike food products with a 'use-by' date, there is no legal requirement against packed food being offered for sale or being used on or after their 'best-before' date, provided that the product is still of acceptable safety and quality.
- Transport on similar vehicles fitted with a waterproof cover, with a dry, clean and odour-free base.
- Store in a well ventilated, clean and dry environment, away from odorous materials, at < 60 % relative humidity at ambient temperature. Avoid pressure on the bags. The pallets must not be piled up too high.

Customer			
Name	Position	Signature	Date

Shepcote Distributors Ltd			
Name	Position	Signature	Date
Jurate Junduliene	Quality Manager		18.04.24

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