



FARMAL™ MN 5000 mannitol

FARMAL™ MN 5000 is a Mannitol Ph. Eur. This product may be produced from both sugarcane or GM corn

Label Declaration Recommendation

Mannitol Ph. Eur.

EU Classification

Pharmaceutical Excipient

Note: This product is not intended for use in food. It has not been verified to meet food additive specifications and may be derived from GM corn.

Storage and Handling

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life

36 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data

While not regarded as "Hazardous", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

Chemical and Physical Properties

	Min	Max	Unit
Reducing sugars <i>Glucose Eq</i>		0.10	%
Conductivity		20	µS/cm
Particle size <i>retain on 100 mesh</i>		5.0	%
Identification <i>SR d.b.</i>	23	25	-
Mannitol <i>d.b.</i>	97.0	102.0	%
Nickel		1	ppm
Moisture <i>as packed</i>		0.30	%
Melting Point	165.0	170.0	°C
Isomalt and Maltitol		2.0	%
Sorbitol		2.0	%
Unspecified Impurities		0.1	%
Total Impurities		2.0	%

Physical Appearance

Colour
Form

Typical
white
fine powder

Microbiological Limits

	Max	Unit
Total mesophilic bacterias	50	cfu / g
Yeast & Mould	20	cfu / g
Gram negative bile tolerant bacterias	negative	per g
Clostridium spp	negative	per g
E. coli	negative	per g
Pseudomonas aeruginosa	negative	per g
Salmonella	negative	per 10g
S. aureus	negative	per g

Additional Information

Kosher Certificate	Yes
Halal Certificate	Yes

Typical Data

While this information is typical of the product it should not be considered a specification

	Typical	Unit
pH	4.5 – 7.0	-
Identification <i>(IR Absorption)</i>	pass	
Specific rotation <i>(d.B.)</i>	137.0 – 145.0	°
Acidity	max. 0.3	ml NaOH 0.02N
Ash	0.1	%

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

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