

CERELOSE® Coarse Dextrose NF 020350

Cerelose® Coarse Dextrose NF 020350 is a coarse monohydrate dextrose product designed for applications requiring a coarser particle size profile. Material is manufactured against IPEC cGMPs and tested for compliance to Dextrose Excipient

Chemical and Physical Properties

	Min.	Max.
Water, % (Identification C)	7.5	9.5
Dextrose (Assay), % d.b.	97.5	102.0
Identification A		J.S.P. test
Identification B	Passes U	J.S.P. test
Maltose & Isomaltose, %	-	0.6
Maltotriose, %	-	0.2
Fructose, %	-	0.15
Unspecified Related Substances, %	-	0.10
Total Impurities, %		0.7
Elemental Impurities	Passes U.S.P. test	
Acidity	Passes C	J.S.P. test
Arsenic, ppm	-	1.0
Residue on Ignition, %	-	0.1
Chlorides, ppm	D I	180
Color of Solution		J.S.P. test J.S.P. test
Dextrin		
Soluble Starch, Sulfites Sulfates		J.S.P. test J.S.P. test
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Sensory Data

Scroon Tost

Odor "	No detectable foreign odor
Flavor	Clean, sweet taste

Max
I
12.0
25.0
Max
200
40
10
Negative
Negative

Nutritional Data/100 g	Typical
Calories	365
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	<2*
Total Carbohydrate, g	91.3
Dietary Éiber, g	0
Total Śugars**, g	91.2
Added Sugars, g	0
Other Carbohydrate, g	0.1
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	<2*
Iron, mg	<0.2*
Potassium, mg	< *
Ash, g	<0.1*

^{*} Not present at level of quantification.

Certification

Kosher Pareve Halal

Packaging and Storage

Totes

Product should be stored in a clean, dry area, not exposed to prolonged high (> 90°F / 32°C) temperature.

Shelf Life

3 years

Regulatory Data

CAS No. 50-99-7

United States

Meets NF (National Formulary) requirements. Standard of Identity 21 CFR 168.111 **GRAS** Affirmation 21 CFR 184.1857 Labeling Dextrose or Dextrose monohydrate

Canada

Standard Food CFDA Regulation Standard of Identity B.18.015 Labeling Dextrose or Dextrose monohydrate

Features and Benefits

Meets Dextrose Excipient NF requirements Unique coarse particle size profile Rounded, porous particle shape No added binders Free flowing Very compressible Good for tableting Effective bulking Carrier for flavors, colors, spices Low dusting

Effective Date: April 30, 2022

Next Review Date: April 30, 2025

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Mississauga, Ontario L5B 0H9

Canada

Ph: 905.281.7950

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^{** &}quot;Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.