PDB 20147 en
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AGENABEE 20.147 PRODUCT DATA SHEET

GENERAL DESCRIPTION

- AGENABEE 20.147 is a special syrup which consists of a mix of several saccharides and does not contain starch anymore.

• Appearance:	colourless to pale yellow, viscous syrup
• Odour:	neutral, pure
• Taste:	specific, sweet

NUTRITIONAL VALUES (in g/100 g product)

• Physiological calorific value:	approx. 1216 kJ
• Protein:	traces
• Carbohydrates:	approx. 71,5
• Sugar:	approx. 60
• Fat:	traces
• Unsaturated fatty acids:	traces
• Dietary fibres:	traces
• Sodium:	< 0,01
• Bread units:	approx. 6,0

ANALYSIS DATA

• Refraction:	min. 71,0 °Bx
• Dry substance:	min. 71,5 %
• DE-value (=Dextrose Equivalent):	approx. 70,0 % in d.s. (dry substance)
• Sulphate ash:	max. 0,1 % in d.s.
• pH-value:	4,0 – 5,0
• SO_2:	max. 10 mg/kg

- Carbohydrate composition (HPLC):

Glucose:	approx. 24,0 % in d.s.
Maltose:	approx. 42,0 % in d.s.
Fructose:	approx. 17,0 % in d.s.
Higher saccharides:	rest

- Microbiology:

Total plate count:	max. 1.500/g
Yeasts:	max. 50/g
Moulds:	max. 50/g
Salmonella:	negative/25g

STORAGE AND MINIMUM SHELF-LIFE

- When stored well protected from heat, coldness and direct light: min. 12 months
  Recommended storing temperature: 15 – 30 °C

PACKING

- In tank lorries
- Container of 1.200 kg
- Buckets of 25 kg (1 EU-pallet = 16 buckets = 400 kg)

CUSTOMS TARIFF NUMBER

- 1702 3090

FOOD LEGISLATION

- AGENABEE 20.147 is a foodstuff and corresponds to the relevant and valid regulations in Austria and in the EU.

Above stated information is indicative only and no responsibility can be assumed. Recommendation is made to check suitability of our product by doing tests on your own.