



Certificate of Analysis

Product Name	LIQUID GLUCOSE (FOOD GRADE)
Document No.	QNGAEL/FCC/LG/03
Self-Life	Two years from the date of production

Sr. No.	Parameters	Specification	Reference
1	Description	Glucose Syrup occurs as a clear, white to light yellow, viscous liquid. It is a clarified, concentrated, aqueous solution of saccharides obtained by the partial hydrolysis of edible starch by food-grade acids and/or enzymes. Depending on the degree of hydrolysis, it contains varying amounts of o-glucose. When obtained from com starch. it is commonly designated as com syrup. It is miscible in all proportions with water.	FCC 2022 13 th 3S Edition
2	Solubility	Miscible with water	USP-NF 2023/BP 2024
3	Identification test	A red precipitate of cuprous oxide forms. With (5 mL of hot Fehlin11. solution).	FCC 2022 13 th 3S Edition
4	Dextrose Equivalent	38.00 - 44.00 % reducing sugar content (Dextrose equivalent) express as D-Glucose	FCC 2022 13u, 3S Edition
5	Lead	NMT 0.1 ppm	FCC 2022 13 th 3S Edition
6	Sulfur di oxide	NMT 0.002% for Longenges grade NMT 0.005% for Sulfur freegrade NMT 0.040% for Confectionary grade	GFSI
7	Residue on ignistion	NMT 0.50%	FCC 2022 13 th 3S Edition
8	Total solid	NLT 70.0%	FCC 2022 13 th JS Edition
Additional Tests			
9	Acidity	NMT 0.60 ml of 0.10 N sodium hydroxide is required to produce a pink color for 5 gm sample.	IP 2022/USP-NF 2023
10	Soluble Starch	A yellow color forms, indicating the absence of soluble starch	USP-NF 2023
11	Clarity (1:1 Sol ⁿ)	Clear	IP 2022/USP-NF 2023
12	PH (50%Sol ⁿ)	4.00 – 6.00	USP-NF 2023/BP 2024
Microbiological Tests			
13	Total plate Count	NMT 1000 cfu/g	IP 2022/ USP-NF2023/BP2024
14	Yeast & Mould	NMT 100 cfu/g	IP 2022/ USP-NF2023/BP2024
15	Enterobacteriaceae	NMT 10 cfu/g	IP 2022/ USP-NF2023/BP 2024
16	Escherichia coli	Absent/g	IP 2022/ USP-NF2023/BP2024
17	Salmonella spp.	Absent/g	IP 2022/ USP-NF2023/BP2024
18	Staphylococcus aureus	Absent/g	IP 2022/ USP-NF2023/BP2024
19	Pseudomonas aeruginosa	Absent/g	IP 2022/ USP-NF2023/BP2024