



Clintose® Dextrose A (Product Code 015810)

TECHNICAL DATA & INFORMATION

Product Information

Clintose® is the registered trade name for ADM's refined dextrose monohydrate. It is a white, crystalline product, available in granulations to fit individual processing needs. Clintose® Dextrose A is suitable for many food applications. Some properties which make it a highly versatile sugar are mild sweetness, natural flavor enhancement, high fermentability, and negative heat of solution.

Characteristics

Appearance	Free-flowing crystals
Odor	None
Taste	Bland, sweet
Color and Clarity	White and clear
Granulation (US Standard Mesh)	
On #16, % Max	1.0

Chemical Specifications

Dextrose, % Min.	99.5
Related Substances, % Max.	
Maltose & Isomaltose	0.4
Maltotriose	0.2
Fructose	0.15
Unspecified	0.10
Total impurities	0.5
Moisture, % Max.	9.0
Dextrin	Passes Test
Residue on Ignition, % Max.	0.1
Starch	Negative
Conductivity, µmhos Max.	20
Inorganic Impurities, ppm Max.	
Arsenic	1
Lead	0.1
Chloride	18
Sulfur Dioxide	3

Microbiological Specifications (per g Max.)

Mesophilic bacteria	200
Yeast	10
Mold	10
Coliforms/25g	Negative

Weight/Volume Factors

Pounds/cubic foot	37.0
Grams/milliliter	0.59

Labeling

Dextrose

Regulatory Data

Country of Origin: United States
GRAS Affirmation 21 CFR 168.110 and 168.111
Meets USP and FCC Specifications

Lot Coding

Bags/Totes filled at plants: CDYMDDBBB*

Containers: ADMX123456YYMMDD

Bulk Trailers: 121212YYMMDD

Railcars: ADMX123456YYMMDD

Key to lot code:

ADMX123456 Railcar number involved

121212 ADM 6-digit order No.

YYMMDD Date container loaded/filled

*CD=Clinton Dextrose, Y=Year, M=Month Code†,

DD=Day of Month, BBB=Monthly Lot Number

†MAIZEPRODUCT (M=January, A=February,

I=March, Z=April, E=May, etc.)



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Storage Guidelines & Shelf Life

The recommended storage conditions are 25°C and 50% relative humidity. Shelf life is indefinite and dependent upon the intended application's sensitivity to "warehouse set" or "caking" common to sugars. If stored in recommended warehouse conditions, the shelf life will be better than two years.

Allergen Information

The following major food allergens recognized under the US Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) are not present in this product. This product is not manufactured with equipment that comes in contact with the listed allergens, nor do we have these allergens within the processing areas. Sulfur dioxide, which is considered a sensitizer, can be used in the manufacture of this product, but residual levels will not exceed 3 ppm.

- cereals containing gluten
- peanuts and peanut products
- soybean and soy products
- tree nuts
- milk and dairy products
- wheat and wheat products
- crustaceans, mollusks and their products
- egg and egg products
- fish and fish products
- other allergens such as buckwheat, celery, cottonseed, mustard, mustard seed, rice, lupin, sesame seed and sunflower seeds

Nutrition Information (per 100g product)

Nutrient:	
Total Calories	366 Kcal
Calories from Saturated Fat	0 Kcal
Total Fat	0 g
Saturated Fat	0 g
Trans Fat	0 g
Polyunsaturated Fat	0 g
Monounsaturated Fat	0 g
Cholesterol	0 mg
Total Carbohydrates	92.0 g
Total Sugars	92.0 g
Sugar Alcohols	0 g
Other Carbohydrates	0 g
Dietary Fiber	0 g
Soluble Fiber	0 g
Insoluble Fiber	0 g
Protein	0 g
Calcium	0.2 mg
Iron	0.05 mg
Sodium	0.2 mg
Potassium	0.2 mg

Other Essential Vitamins and Minerals:

Thiamine	0 mg
Riboflavin	0 mg
Niacin	0 mg
Vitamin D	0 µg
Vitamin E	0 mg alpha-tocopherol
Vitamin B-6	0 mg
Folic Acid	0 µg DFE
Vitamin B-12	0 µg
Phosphorus	0.6 mg
Iodine	0 µg
Magnesium	0.2 mg
Zinc	0 mg
Copper	0 mg
Biotin	0 µg
Pantothenic Acid	0 mg
Vitamin A	0 µg RAE
Vitamin C	0 mg

There have been no sugars added during the production process. The total sugars value represents the sugars in this finished ingredient. ADM is not listing added sugars on technical documents to lessen confusion for formulators when calculating their Nutrition Facts panel information.