



TDS

Cultured Dextrose

Product: Cultured Dextrose
Product code: ABCD01YT2024

Specification

Item	Specification
Characteristics	White to brown powder, light fermentation odor
Loss on drying	≤6%
pH (10% solution)	5.0-9.0
Heavy metals (as Pb)	≤10mg/kg
Pb	≤1mg/kg
As	≤1mg/kg
Total Plate Count	≤1000cfu/g
Total Yeast & Mold	≤50cfu/g for each
Salmonella	Absent/25g
Staphylococcus aureus	Absent/25g
Escherichia Coli	Absent/25g

Composition

Ingredient declaration	Cultured dextrose
Total organic acids	70%-80%
Propionic acid	≥50%
Acetic acid	≥20%
Lactic acid	≥5%



Nutritional Data (Typical Per 100g)

Energy	280-320 kcal
Carbohydrate	60-70g
Protein	<2g
Fat	<1g

Monographs

This product corresponds with Q/YTSW 002-2024

Usage

Cultured dextrose is used in most of foods, including meats, dairy, sauces and RTE meals.
Recommended dosage is 0.25%-1.25%.

Advantages

Clean-label

Non-GMO

USA: GRAS (Generally Recognized as Safe). Complies with FDA 21 CFR.

EU: Complies with Regulation (EC) No 1333/2008.

Allergens: Free from major allergens (Gluten, Soy, Milk, Nuts, Eggs, Fish, Crustaceans).

Shelf life

24 months after production date.

Storage recommendation

Store in cool, dry place. Away from direct sunlight and odiferous products

Packaging

20kg or 25kg multi-walled paper bags with PE liner.