

# PRODUCT SPECIFICATIONS

## 5. Dextrose Anhydrous

### A. Product Description

Vkan Overseas Dextrose Anhydrous is a highly purified, water-free crystalline glucose produced through the enzymatic hydrolysis and refining of maize starch. With a Dextrose Equivalent (DE) of 99.5% and above, it is one of the highest-purity glucose products available. Its anhydrous form makes it particularly suitable for moisture-sensitive pharmaceutical and nutritional applications where precise dosing and stability are critical.

### B. Key Applications

- Sports nutrition and energy drinks — rapid energy source
- Pharmaceutical industry — IV infusion solutions and tablet excipient
- Confectionery and bakery — sweetener, browning agent
- Infant formula and clinical nutrition products
- Fermentation media — biotech and brewing industries
- Electrolyte solutions and oral rehydration salts (ORS)
- Diagnostic reagent manufacturing

### C. Technical Specifications

Parameter	Specification
Appearance	White crystalline powder; <u>odourless</u> .
Assay (Dextrose, db)	Min 99.5%
Moisture Content	Max 0.5%
Specific Rotation $[\alpha]_{D^{20}}$	+52.5° to +53.3°
pH (10% solution)	4.0 – 6.5
Sulphated Ash	Max 0.05%
Chloride (as Cl)	Max 0.018%
Sulphate (as SO <sub>4</sub> )	Max 0.020%
Heavy Metals (as Pb)	Max 5 ppm
Arsenic (as As)	Max 1 ppm
5-HMF & Related Substances	Max 0.025% (UV at 284 nm)
Total Plate Count	Max 1000 CFU/g
Yeast & <u>Mould</u>	Max 100 CFU/g
E. coli	Absent in 1g
Salmonella	Absent in 25g
Standard	BP / USP / IP / EP Grade Available



# PACKAGING AND SUPPLYING DETAILS

Parameter	Specification
Standard Packing	25 kg / 50 kg PP / HDPE bags (inner poly-liner)
Bulk Packing	500 kg / 1000 kg Jumbo Bags (FIBC) on pallets
Custom Packaging	Available as per buyer specification
Minimum Order Qty	20 FCL (approx. 25 MT per 20' FCL)
Container Loading	20 FCL / 40 FCL
Shelf Life	24 months from date of manufacture
Storage	Cool, dry place — away from direct sunlight and moisture

