

PRODUCT SPECIFICATIONS

Code product: 278

Stabilised Ferrous Gluconate
Food ingredient. Nutrient.

Physical-chemical Properties.	Specification
Appearance	Amorphous, fine, light, green to grayish-green powder. Hygroscopic.
Solubility	In distilled water at 20 % w/w: crystalline, greenish solution.
pH solution	In distilled water at 1 % w/w: 4.5 ± 1.0 (3.5 to 5.5)
IRON	As iron (% w/w): 8.4 ± 0.8 (7.6 to 9.2)
Loss on drying	Less than 10 % w/w (105°C)
Arsenic	No more than 2 mg/Kg
Lead	No more than 2 mg/Kg
Mercury	No more than 3 mg/Kg
Cadmium	No more than 2 mg/Kg

Microbiological analysis	Specification
Total aerobes	No more than 1000 CFU/g
Enterobacteriaceae	Absent in 1 g
Coliforms	Absent in 1 g
Yeasts and moulds	No more than 100 CFU/g

Main characteristics

- Stable in the food under customary conditions of storage, distribution and use.
- High solubility in water. Product provides crystalline solutions.
- High bio-availability / physiologically available from the food.

Main applications

As iron nutrient. In dietary supplements, flavoured powders / water, fruit juices, fruit concentrates, sport drinks, dairy products, powder milk, yoghurt, dairy desserts with or without fruits, baked products, soft drinks, pastas, dried juices.

Packaging	Double polyethylene bag in 10-Kg cartons.
Storage conditions	Keep tightly closed in original container, stored in a cool (8 to 20°C), dry, ventilated area. Away from light.
Shelf life	Shelf life is two (2) years from date of manufacture, when stored according to the recommended storage conditions.