Domino Specialty Ingredients

Domino Foods, Inc.
Yonkers, NY 10705
toll free 800.446.9763
local 410.783.9730
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INNOVATIVE • FUNCTIONAL • INGREDIENTS

dominospecialtyingredients.com

Di-Pac® Direct Compacting & Tableting Sugar

Product Description

Di-Pac® Direct Compacting & Tableting Sugar has revolutionized the use of sugar as an excipient. This innovative and unique dry fondant sugar manufactured by a patented technique called co-crystallization involves spontaneous crystallization of a supersaturated sucrose solution and a second ingredient by agitating it while cooling. This process produces an agglomerated sponge-like structure, to vastly increase the surface area and the second ingredient, Maltodextrin, is an integral part of the structures matrix. Desirable characteristics and applications for Di-Pac® Direct Compacting & Tableting Sugar include its highly inert property and thus it will not react with moist active ingredients, unlike other sugar-based excipients on the market it contains no invert sugar and has less than 1% moisture. Other characteristics include solubility, contributing to the solubility of the ingredients it carries, and reducing or eliminating the need for disintegrates. Di-Pac® Direct Compacting & Tableting Sugar also has additional qualities and attributes including uniform blending, even distribution of active ingredients, very low hygroscopicity, a quality that keeps it free flowing during processing and helps extend the shelf life of the end product for applications including tableting and soft chews. Di-Pac® Direct Compacting & Tableting Sugar meets the requirement of the National Formulary for compressible sugars.

Ingredient Statement: Sugar and Maltodextrin

Chemical and Physical Characteristics

Color	(ICUMSA)	60	(Max)
Sediment	(DSC)	#8 Fine	(Max)
Loss on Drying %		0.25 – 0.75	
Particle Size		3% on USS 40	(Max)
		75% (CUM) on USS 100	(Min)
		8% thru USS 200	(Max)
Sucrose %		96.25 – 97.75	
Maltodextrin %		2.25 – 3.75	

Microbiological Characteristics

Standard Plate Count	< 50 cfu/g	(Max)
Yeasts	< 3 cfu/g	(Max)
Molds	< 3 cfu/g	(Max)
Coliforms	< 2 cfu/g	(Max)
E. coli	Negative	
Salmonella	Negative	
Staphylococcus Aureus/ Coagulase Positive	Negative	
Pseudomonas Aeruginosa	Negative	
Kosher	Parve	

Packaging

Product is packaged in 50 pound/22.67 kg net weight multi-wall polyethylene lined bags and 100 kg net weight multi-wall polyethylene liner in fiber drums.

Shelf Life

Shelf life is typically 8 months properly sealed if kept cool (50 - 80°F) and dry (less than 70% relative humidity).

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Di-Pac® Direct Compacting & Tableting Sugar Material Safety Data Sheet

Section I – Product Identification

Manufacturer Name:	American Sugar Refining, Inc.
Address:	1 Federal Street Yonkers, New York 10705
Label Identification:	Di-Pac® Direct Compacting and Tableting Sugar
Chemical Name:	Sucrose and Maltodextrin
Chemical Family:	Carbohydrate
Common Name:	Tableting Excipient
Emergency Contact:	914.963.2400

Section II – Hazardous Description

Hazard Description:	None	
Chemical Name:	Sucrose	Maltodextrin
Common Name:	Sugar (Sucrose)	Partially Hydrolyzed Corn Starch
CAS No.:	57-50-1	9050-36-6
Percent of Product:	96.5%	3.5%

Section III – Physical and Chemical Data

Description:	White Granules
Melting Point (° C):	186
Boiling Point (° C):	N/A
Percent Volatile By Weight:	0.5
Odor:	None
Specific Gravity (H_2O = 1):	0.65
Solubility in Water:	Soluble
Water Activity (Aw):	0.30
pH:	(As is) (X 50% Solids DILUTION) 6.0

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Di-Pac® Direct Compacting & Tableting Sugar - MSDS

Section IV – Fire and Explosion Hazard Data

Combustion Data: N/A

Fire Control Material: Water. Sugar is a Class A combustible material

Critical Dust Concentration: Sugar Dust has a cloud ignition temp of 370°C and may be explosive in airborne concentrations of 0.045 oz/ft^3 (45 g/m^3) or higher

Ignition Temperature, Dust: 370°C

Section V – Reactivity Data

Stability: Stable Product

Melting Point: 186°C

Decomposition: Temperature in excess of 367°F will cause sucrose to melt with decomposition

Decomposition Products: None Under Normal Storage Conditions

Polymerization Products: Do Not Occur

Section VI – Health Hazard Data

Description: Nuisance dust; except those with pre-existing upper respiratory ailment

Section VII – Safe Handling and Control Measures

Storage: Storage temperature between 50°F and 80°F; 70% Maximum Humidity. Keep area well ventilated

Spill and Clean Up: Flush with water to eliminate slippery condition

Waste Disposal: No Special Requirements
Observe Municipal, State, and Federal Regulations

Housekeeping: Good Sanitation Practices

Exposure Route: Inhalation: N/A
Direct Contact: N/A
Absorption: N/A
Ingestion: N/A

Personal Protection: Eyes: Goggles Optional
Respiratory: Use NIOSH approved dust respirator in dusty areas
Other: N/A

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Nutrients Per 100 GM As Is Basis (Wet Basis)

Carbohydrate	100 Grams
Total Sugar	97 Grams
Protein	0
Fat	0
Fiber	0
Calories	400 Calories
Minerals:	
Calcium	2 mg
Iron	0 mg
Potassium	2 mg
Sodium	4 mg
Vitamins:	
Vitamin C	0 mg
Vitamin A	0 mg
Thiamin	0 mg
Riboflavin	0 mg
Niacin	0 mg