

SUGAR SPHERES

TECHNICAL INFORMATION

AVAILABILITY:

We can supply 9 different mesh sizes.

<i>PRODUCT</i>	<i>MESH</i>	<i>MICRON</i>
SUGAR SPHERES	12/16	1700 – 1400
SUGAR SPHERES	14/16	1400 – 1180
SUGAR SPHERES	14/18	1400 – 1000
SUGAR SPHERES	16/20	1180 – 850
SUGAR SPHERES	18/20	1000 – 850
SUGAR SPHERES	20/25	850 – 710
SUGAR SPHERES	25/30	710 – 600
SUGAR SPHERES	30/35	600 – 500
SUGAR SPHERES	35/45	500 – 355

**** FOR SIZE (1,8 – 2,0) NO PROBLEM !!!!!

PACKAGING

Sugar spheres are available in 25 Kg. drums

SHELF LIFE

Sugar spheres have a shelf life of 24 months after purchase if stored in a cool and dry place.

BENEFITS

Consistent particle size distribution

Uniform spherical seeds

Meets all specifications for s.s. as outlined in the USP/NF.

Low friability.

Commercial product name:	Sugar spheres Syn.: Neutral pellets
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Regulations:	USP – NF monograph “sugar spheres, current Ed. PH EUR Current Ediction
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Chemical properties	
Composition:	Sucrose EP grade 62,5 – 91,5% Corn starch EP grade 8,5 – 37,5% Water 2,5 – 5%
Loss on drying:	Max. 4,00%
Heavy metal:	< 5ppm

Phsyscal properties	
Solubility in water:	Starch part insoluble Sucrose soluble
Ph value:	Neutral
Thermal decomposition:	Burns down at ignition temperatures
Form:	Uniform ,spherical seeds
Color:	White
Odour:	Neutral
Particle size range:	Larger nominal standard sieve remainder 90,0% Next larger nominal standard sieve remainder 100% Smaller nominal standard seive remainder 10,0%
Shelf life:	Normaly 36 mounths(with correct preservation)

Microbiological properties	
Total aerobic microbial count:	Max 100 cfu/g
Salmonella:	Absent
Escherichia coli:	Absent
Staphylococcus aureus:	Absent
Pseudomonas aeruginosa :	Absent
O.V.I. method IV 467 :	Meets requirements