

PRODUCT INFORMATION

Dextrose

Cat. No. D04-113

DESCRIPTION

Dextrose is a chemically pure monosaccharide. It is added to culture media as a source of energy for bacteria. For fermentation tests, dextrose is usually added at a concentration of 0.5 to 1.0%.

PHYSICAL AND CHEMICAL CHARACTERISTICS

| Moisture $\leq 1.0\%$ Purity97.5 - 102.0%Identification AUSPIdentification BUSPMaltose and Isomaltose $\leq 0.4\%$ Maltotriose $\leq 0.2\%$ Fructose $\leq 0.15\%$ Unspecified related substances $\leq 0.1\%$ Total impurities $\leq 0.5\%$ Color and clarity of solutionUSPSoluble starch, sulfiteUSP | TEST TYPE | SPECIFICATION |
|---|--------------------------------|---------------|
| Identification AUSPIdentification BUSPMaltose and Isomaltose $\leq 0.4\%$ Maltotriose $\leq 0.2\%$ Fructose $\leq 0.15\%$ Unspecified related substances $\leq 0.1\%$ Total impurities $\leq 0.5\%$ Color and clarity of solutionUSPConductivity $\leq 20.0 \ \mu\text{S/cm}$ | Moisture | ≤ 1.0% |
| Identification BUSPMaltose and Isomaltose $\leq 0.4\%$ Maltotriose $\leq 0.2\%$ Fructose $\leq 0.15\%$ Unspecified related substances $\leq 0.1\%$ Total impurities $\leq 0.5\%$ Color and clarity of solutionUSPConductivity $\leq 20.0 \ \mu\text{S/cm}$ | Purity | 97.5 – 102.0% |
| Maltose and Isomaltose $\leq 0.4\%$ Maltotriose $\leq 0.2\%$ Fructose $\leq 0.15\%$ Unspecified related substances $\leq 0.1\%$ Total impurities $\leq 0.5\%$ Color and clarity of solutionUSPConductivity $\leq 20.0 \mu\text{S/cm}$ | Identification A | USP |
| Maltotriose $\leq 0.2\%$ Fructose $\leq 0.15\%$ Unspecified related substances $\leq 0.1\%$ Total impurities $\leq 0.5\%$ Color and clarity of solutionUSPConductivity $\leq 20.0 \mu\text{S/cm}$ | Identification B | USP |
| Fructose $\leq 0.15\%$ Unspecified related substances $\leq 0.1\%$ Total impurities $\leq 0.5\%$ Color and clarity of solutionUSPConductivity $\leq 20.0 \mu$ S/cm | Maltose and Isomaltose | ≤ 0.4% |
| Unspecified related substances $\leq 0.1\%$ Total impurities $\leq 0.5\%$ Color and clarity of solutionUSPConductivity $\leq 20.0 \mu\text{S/cm}$ | Maltotriose | ≤ 0.2% |
| Total impurities $\leq 0.5\%$ Color and clarity of solutionUSPConductivity $\leq 20.0 \mu$ S/cm | Fructose | ≤ 0.15% |
| Color and clarity of solutionUSPConductivity $\leq 20.0 \mu$ S/cm | Unspecified related substances | ≤ 0.1% |
| Conductivity ≤ 20.0 µS/cm | Total impurities | ≤ 0.5% |
| | Color and clarity of solution | USP |
| Soluble starch, sulfite USP | Conductivity | ≤ 20.0 µS/cm |
| | Soluble starch, sulfite | USP |
| Dextrin USP | Dextrin | USP |
| Arsenic ≤ 1.0 ppm | Arsenic | ≤ 1.0 ppm |

STORAGE

Store the sealed bottle containing the dehydrated medium at 2 to 30°C. Once opened and recapped, place the container in a low humidity environment at the same storage temperature. Protect it from moisture and light. The dehydrated medium should be discarded if it is not free flowing or if the color has changed from the original color.

Version 01 – Date 10/20/23