



Fructose DC
Safety Data Sheet
Technical Specifications
Intolerance Data

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we provide service.

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1. Safety Data Sheet



1.1 Description

Product Name	Fructose DC
Product Code	FTD
Supplier	LFA Machines Oxford Ltd. Unit 4b, 26-27 Murdock Road Bicester, Oxfordshire OX26499 United Kingdom Tel: +44 (0) 1869 250 234

1.2 Ingredients/Identity Information

Components	Fructose
% in Product	95%
CAS Number	N/A
Formula	C ₆ H ₁₂ O ₆
EINECS Number	N/A

1.3 Hazards Identification



Potential Acute Health Effects	Not expected to be a hazard (inhalation). Serious inhalation may produce persistent cough and possible difficulty in breathing.
Potential Chronic Health Effects	Not applicable
Carcinogenic Effects	Not applicable
Mutagenic Effects	Not applicable
Teratogenic Effects	Not applicable
Developmental Toxicity	Not applicable
Hazardous Symbol/ Pictograms	Not applicable
Signal Words	Not applicable

To the best of our knowledge, our products do not contain any contaminants or by-products known to the State of California that cause cancer or reproductive toxicity as listed under Proposition 65 Drinking Water and Toxic Enforcement Act.

1.4 First Aid Procedures



Eye Contact	Flush eyes with water for 15 minutes. Seek medical attention if irritation persists.
Skin Contact	Wash affected area with soap and water.
Serious Skin Contact	Get medical attention.
Inhalation	Inhalation of fine particles may irritate respiratory tract. Remove affected person to fresh air. Seek medical attention if irritation persists.
Serious Inhalation	Get medical attention.
Ingestion	Ingestion of large doses may cause gastrointestinal disturbances. Seek medical attention if discomfort persists.
Serious Ingestion	Get medical attention.

1.5 Fire and Hazard Data



Fire	Not applicable.
Explosion	Potential dust explosion when uniform mixture of fine dust and air (50 g per cubic meter of air) is ignited in a confined place.
Fire Extinguishing Media	Water fog, water spray, carbon dioxide.
Special Information	Evacuate personnel to safe area. Firefighters should use self-contained breathing equipment and protective clothing.

Firefighting Media and Instructions

Small Fire

Use extinguishing media most appropriate for the surrounding fire. Wear a self-contained breathing apparatus with a full-face piece operated in the positive pressure demand mode. Dike area to prevent run off and contamination of water sources.

Large Fire

Use extinguishing media most appropriate for the surrounding fire. Wear a self-contained breathing apparatus with a full-face piece operated in the positive pressure demand mode. Dike area to prevent run off and contamination of water sources.



1.6 Release/Spill Measures

Procedure if Material is Spilled or Released

Avoid creating airborne dust during cleanup. Product is water-soluble.

Methods for Material Containment and Cleaning Up

Sweep or scoop up and remove into container for waste disposal in accordance with government regulations. Flush area with water.

Environmental Precautions

Not applicable.

1.7 Storage

Keep in a tightly closed container and store in a cool, dry ventilated area. This material should be stored at ~20°C and 50% relative humidity. Protect against physical damage and heat, sparks, and flame. Isolate from incompatible substances. Containers of this material may be hazardous when emptied since they retain product residues. Observe all warnings and precautions listed for the product.

1.8 Control Methods/PPE

Engineering Controls

Provide sufficient mechanical (general and/or local exhaust) ventilation to maintain exposure below level of overexposure.

Personal Protective Equipment

- Appropriate protective eyeglasses or chemical safety goggles as described by OSHA's eye and face protection regulations in 29 CFR 1910.133 or European Standard EN166.
- Wear appropriate protective gloves to prevent skin contact.
- Wear appropriate protective clothing to prevent skin exposure and follow normal GMP and safety guidelines.
- Follow the OSHA respirator regulations found in 29 CFR 1910.134 or European Standard EN 149. Use a NIOSH/MSHA or European Standard EN 149 approved respirator if exposure limits are exceeded or if irritation or other symptoms are experienced.

1.9 Physical and Chemical Properties



Physical State	Free flowing granular powder
Color	White to off-white in color
Odor	Typical sweetener odor
Solubility in Water	Soluble

1.10 Stability and Reactivity

Reactivity	Stable under ambient temperatures and normal conditions of use.
Conditions to Avoid	Heat, open flames, sparks, heavy dusting. Protect from moisture.
Incompatibility	None known.
Hazardous Decomposition Products	None known.
Hazardous Polymerization	Will not occur.

1.11 Toxicological Information



Acute Effects	Persistent cough, possible difficulty in breathing.
Chronic Effects	No evidence of adverse effects from available information.
Carcinogenicity	No evidence of adverse effects from available information.
Reproductive Toxicity	No evidence of adverse effects from available information.
Teratogenicity	No evidence of adverse effects from available information.
Mutagenicity	No evidence of adverse effects from available information.
Toxicologically Synergistic Products	None known.

See Registry of Toxic Effects of Chemical Substances (RTECS) for complete information.

1.12 Ecological Information



Ecotoxicity	This product has not been evaluated for its ecotoxicity.
Air Pollution	Observe local/national regulations

1.13 Disposal Considerations

Whatever cannot be saved for recovery or recycling should be managed in an appropriate and approved waste disposal facility. Processing, use, or contamination of this product may change the waste management options. State local disposal regulations may differ from federal disposal regulations. Dispose of container and unused contents in accordance with federal, state, and local requirements.

1.14 Transport Information

Transport Classification

Not classified as dangerous for any mode of UK or International transport.

1.15 Regulatory Information

Follow local, provincial, and federal regulation.

1.16 Other Information



This advice is given by LFA Machines Oxford Ltd., who accept no legal liability for it. The information contained herein is based on the present state of our knowledge and is intended to describe our products from the point of view of safety requirements. It should not therefore be construed as guaranteeing specific properties.

Individuals working with chemicals should consider all chemicals to be potentially hazardous even if their individual hazards may be uncharacterized or unknown.

We confirm that the information above is sourced from the original manufacturers/suppliers.

2. Technical Specifications

2.1 Product Data



Product Code	FTD
Raw Material Full Name	Fructose DC
CAS Number	Not available
EC/EINECS Number	Not available
Molecular Formula for the Raw Material	C6H12O6
Gluten Assay	<20 ppm
Moisture	No more than 2.0% on drying
Particle Size	No less than 95.0% through 20 mesh sieve No less than 30% through 40 mesh sieve No more than 20% through 80 mesh sieve
Bulk Density	No less than 0.550 g/cc No more than 0.7 g/cc
Country of Origin	USA
Country of Origin of Manufacture	USA
Origin of Product (Synthetic, Mineral, Animal, Fish, or Fermented)	Plant
Shelf Life from Date of Manufacture	3 years
Storage Conditions	Store in a clean, cool, and dry place at ~20°C and 50% RH in the original sealed container.
Appearance (Color, Flavor/Taste, Texture, Odor)	Free-flowing granular powder. Color is white to off-white. Flavor/taste is sweet. Odor is typical for sweetener.

2.2 Microbiological Test



Total Plate Count	<3,000 cfu/g
Yeast and Molds	<100 cfu/g
E.Coli	Negative/25 g
Salmonella	Negative/375 g
Staphylococcus Aureus	Negative/25 g
Coliforms	<10 cfu/gm

2.3 Metals

Heavy Metals	10 ppm
Lead (Pb)	<0.200 ppm
Cadmium (Cd)	<0.200 ppm
Arsenic (As)	<0.200 ppm
Pharmacopoeia Standard Used	ICP-OES

There are no nuts in this recipe, and there are no nuts on site. However, we cannot guarantee that the raw materials entering the site are nut free.

2.4 Confirmation of Status List



CONFIRMATION OF BSE/TSE STATUS

This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathy (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE. This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.

CONFIRMATION OF GM STATUS

This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under regulations 1829/2003/EC and 1830/2003/EC.

CONFIRMATION OF NON-IRRADIATION STATUS

This is to certify that this product, whole or in part, has not been subjected to ionizing radiation as per European Directives 1999/2/EC and 1000/3/EC.

CONFIRMATION OF NANDROLONE STATUS

This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.

CONFIRMATION OF IOC PRODUCT STATUS

This is to certify that this product, whole or in part, has not come into contact with any product(s) banned by the IOC (International Olympics Committee).

CONFIRMATION OF ANIMAL TESTING STATUS

This is to certify that all the products sold by LFA Machines Oxford Ltd. have not been tested on animals in any part of its manufacture in accordance with regulation 86/609/EEC.

CONFIRMATION OF PESTICIDES STATUS

This is to certify that the above-mentioned product complies with the regulation (EC) No. 396/2005 of 23rd February 2005 and commission regulation (EU) No. 559/2011 of 7th June 2011 amending annexes II and III of the above Regulation.

3. Intolerance Data

3.1 Intolerance Data Table



Free from all animal products (beef, pork, poultry, or other)	YES
Free from bovine products or derivatives by using hormones to increase milk yield in cows	YES
Free from bone meal	YES
Free from peanuts and peanut derivatives (including possible cross contamination)	YES
Free from other nut and nut derivatives	YES
Free from nut derived oil	YES
Free from sesame seeds and sesame seed derivatives	YES
Free from poppy seeds and poppy seed derivatives	YES
Free from sunflower seeds and sunflower seed derivatives	YES
Free from other seeds and seed derivatives	YES
Free from milk and milk derivatives	YES
Free from egg and egg derivatives	YES
Free from cereals containing gluten (wheat/rye/oats/barley/spelt/kamut or their hybridized strains) and derivatives	YES
Free from soya and soya derivatives	YES
Free from maize and maize derivatives	NO
Free from corn and corn derivatives	NO
Free from lupin and lupin derivatives	YES
Free from yeast and yeast derivatives	YES
Free from cotton seeds (flour) and cotton seed derivatives	YES
Free from rice and rice derivatives	YES
Free from mustard and mustard derivatives	YES
Free from celery and celery derivatives	YES
Free from celeriac and celeriac derivatives	YES
Free from fruit and fruit derivatives	YES
Free from vegetable and vegetable derivatives	YES
Free from carrot and carrot derivatives	YES
Free from legumes/pulses	YES



Free from fish and fish derivatives	YES
Free from crustaceans and/or molluscs and their derivatives	YES
Free from additives	YES
Free from added salt	YES
Free from added sugar	YES
Free from antioxidants	YES
Free from artificial glutamates	YES
Free from aspartame	YES
Free from Azo and coal tar dyes	YES
Free from benzoates (E210/E219)	YES
Free from BHA/BHT (E320/E321)	YES
Free from caffeine	YES
Free from cinnamon	YES
Free from cocoa	YES
Free from colors (artificial/nature identical/natural/smoked)	YES
Free from dextrose	YES
Free from dioxins	YES
Free from ethanol	YES
Free from ethylene oxide	YES
Free from flavorings (artificial/nature identical/natural/smoked)	YES
Free from garlic	YES
Free from gelatine	YES
Free from glutamates (E620 to E625)	YES
Free from histamine	YES
Free from hickory	YES
Free from honey	YES
Free from lactose	YES



Free from latex	YES
Free from MSG (added and naturally occurring E621)	YES
Free from nucleotides (E627, E630, E631. E635)	YES
Free from polyols	YES
Free from preservatives	YES
Free from starch products (including maltodextrin)	NO
Free from sorbic acid (E200, E203)	YES
Free from sulphur dioxide and sulphites at levels above 10 mg/kg or 10 mg/liter express as SO²	YES
Free from sweeteners	YES
Free from vanillin	YES
Suitable for diabetics	YES
Suitable for Celiacs	YES
Suitable for Ovo-Lacto Vegetarians	YES
Suitable for Vegans	YES
Kosher Certified	YES
Halal Certified	YES



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