

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

TEST TYPE	SPECIFICATION
Moisture	≤ 1.0%
Purity	97.5 – 102.0%
Identification A	USP
Identification B	USP
Maltose and Isomaltose	≤ 0.4%
Maltotriose	≤ 0.2%
Fructose	≤ 0.15%
Unspecified related substances	≤ 0.1%
Total impurities	≤ 0.5%
Color and clarity of solution	USP
Conductivity	≤ 20.0 μS/cm
Soluble starch, sulfite	USP
Dextrin	USP
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.