



Gan Shmuel Foods LTD.

Product Specification

GS Levan- LMW 28-30% (Solution)

General Description	An aqueous solution containing 28-30% levan, a polyfructose with β -2,6 bonds and a terminal of glucose. About 80% of levan has a molecular weight below 2,000 Daltons About 20% of levan has a molecular weight above 1Million Daltons	
Origin	Enzymatic conversion of sucrose by levansucrase (EC 2.4.1.10)	
Ingredient	Levan polysaccharide Other components: hexoses, sucrose, buffer citrate, potassium hydroxide, potassium sorbate	
Chemical & Physical	Levan content	28-30% w/w
	Appearance	Transparent, slightly milky liquid
	Odor	Odorless
	Solubility	Water soluble
	Total sugars (hexoses & sucrose)	30-32%
	Acidity (as citric acid)	0.15- 0.25% w/w
	pH	5.3-5.7
	Molecular Weights Distribution	~ 80%, < 2,000 M.W. (by Dionex ion chromatography) ~ 20%, > 1,000,000 M.W. (by SEC-MALLS)
	Properties	Humectant, prebiotic
Microbial Specification	Total Aerobic Microbial Count	< 10 ³ cfu/g
	Yeast & Mold	< 10 ² cfu/g
	Coliforms	< 10 cfu/g
	E. coli	Absent in 10g
Labeling	Levan fiber	
Packaging	Various bag-in-box configurations (5, 20 & 200 Liters)	
Shelf life & Recommended Storage	<ul style="list-style-type: none"> - 3 years after date of manufacture when stored refrigerated (<7⁰C) in sealed original containers - 2 years if stored in a cool and dark place, up to 25⁰C 	
Country of origin	Israel	
Recommended dose	1.0- 1.6 % (as humectant, in cosmetics)	

The product has not been irradiated. The product has been pasteurized and contains potassium sorbate for preservation.

The product is free of genetically modified organism and ingredients (GMO free)

Gan Shmuel Foods ltd. is certified ISO 9001:2015, HACCP, GMP, Kosher and Halal.

Version 02 Date: 31.10.17 Head of technological innovation Eli Budman