



DEXTROSE MONOHYDRATE

Dextrose monohydrate is a monomer in the starch chain and is moderate in sweetness. Dextrose monohydrate is a common natural sugar involved in processes such as energy production, glycosylation and formation of glycans that provide structure to cells. DMH is freely soluble in water at room temperature and also in boiling alcohol. The perceived sweetness can be increased to the level of sucrose in some Dextrose/Sucrose blends.

Applications:

- ❖ Sweetener in Beverage, Confectionery & Processed Foods
- ❖ Bakery Products
- ❖ Fermentable sugar for Yeast & Brewing

Functional Properties:

- ❖ Bulking agent & Flavour Enhancer
- ❖ Improves colour, Flavour & Aroma in Baked Foods
- ❖ Improves texture & Control crystallisation in Dairy products

Packing and Storage

- ❖ 25kg & 50kg laminated/Paper/HDPE Bags & Its equivalent
- ❖ Keep bags away from water, humidity & high temperature to avoid moisture absorption

