



LIQUID GLUCOSE

Liquid Glucose is a transparent and aqueous solution of nutritive saccharide obtained by starch hydrolysis using corn as raw material, which is purified and concentrated to required solids. It can be colourless to light yellow in colour. It contains maltose which is resistant to crystallization this helps it ideal for all confectionery products.

Applications:

- ❖ Sweetener in confectionery, baked goods, ice cream, jams, jellies, and beverages.
- ❖ Texture modifier for Candies and Baked goods.
- ❖ Food products preservative

Functional Properties:

- ❖ Less sweet than Sucrose.
- ❖ Hygroscopic nature makes it ideal for Absorbing moisture.
- ❖ Non-Crystallizing nature makes it useful for product require smooth and non-grainy texture.

Packing and Storage:

- ❖ 300kg Food grade HDPE barrels
- ❖ IBC Tanks for Bulk Quantity
- ❖ Store in Cool and Dry area for Storage.
- ❖ Store in Clean area to avoid Moisture and Containments.

