



DEXTROSE MONOHYDRATE IP, BP, USP

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:

- ❖ Fermentation industry for production of antibiotics and Vitamin C.
- ❖ Used in Tablet manufacturing

Functional benefits:

- ❖ Treatment of Hypoglycemia
- ❖ Quickly replenish muscle glycogen
- ❖ Freely soluble in water at room temperature

Packing and storage:

- ❖ 25Kg/50Kg Paper/HDPE Bags & It's Equivalent
- ❖ Keep Product away from water, humidity & high temperature to avoid moisture absorption.

