



DEXTROSE SYRUP

Dextrose syrup is a purified, concentrated syrup mainly composed of glucose obtained from the hydrolysis of starch. It is widely used in food, pharmaceutical, confectionery, and fermentation industries because of its sweetening, moisture-retaining, and texturizing properties.

Applications:

- ❖ Formulated with vitamins and minerals and sold in packets or containers
- ❖ Tableting and as a raw material in the fermentation industry for bio-chemical synthesis of antibiotics (penicillin, streptomycin etc.) and vitamin C.

Functional properties:

- ❖ Convalescent periods of physical stress by patients, athletes and students.
- ❖ Acts as filler and binder
- ❖ Fermentation Agent

Packing & storage:

- ❖ 300kg HDPE Barrels.
- ❖ Store in Cool and Dry area for Storage.
- ❖ Store in Clean area to avoid Moisture and Containments

