



LIQUID GLUCOSE (SO₂ FREE)

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. Chemically, Liquid Glucose is a mixture of the entire spectrum of carbohydrate molecules derived by breaking the long chain molecules of polysaccharide contained in starch slurry. Liquid Glucose of various DE (Dextrose Equivalent) can be obtained for varied end uses.

Applications:

- ❖ Used in cough syrup
- ❖ Granulating agent for tablet coating

Functional properties:

- ❖ High Fermentability
- ❖ Hygroscopic nature
- ❖ Prevents crystallization

Packing & Storage:

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

