



# DEXTROSE

## SPECIFICATION

| Criteria                         | Decstroese                                   |
|----------------------------------|--|
| Form                             | Amorphous strength<br>thick liquid Colorless |
| Color                            | Colorless                                    |
| Odor                             | Odorless                                     |
| Dry Substance DS%                | 59-61  |
| Brix %                           | 60-62  |
| PH (at DD = 40%)                 | 4-6  |
| So2                              | 40-300 ppm                                   |
| Acidity (ppm)                    | 365 ppm max.                                 |
| DE %                             | 95min  |
| Starch presence                  | Negative                                     |
| candy test                       | 140 C° min                                   |
| Protein %                        | 0.002% max.                                  |
| Ash Content                      | 0.05% max.                                   |
| Sulphated Ash                    | 0.1% max.                                    |
| Thermal endurance test           | 145-150 ° C Max                              |
| <b>MICRO BIOLOGICAL ANALYSIS</b> |  |
| Total Count                      | ≤300 CFU/g                                   |
| Moulds & east                    | ≤ 150 CFU/g                                  |
| E.Coli(Cfu /g)                   | absent                                       |
| SALMNEILA TOTAL                  | absent                                       |
| COLIFORMS                        | absent                                       |

Dextrose syrup is produced by some enzymatic reactions on the corn starch. Among the products of this reaction is the glucose which is so sweet part.

The standard glucose syrup produced from this process and contains about 17-19 % glucose.

The dextrose syrup contains very high % of glucose ( ≤85%) more than any product which is produced In this industry which makes its sweetness so high.

Main uses in the confectionaries and a partial replacement of the cane sugar.

