

Dextrose

What is Dextrose?

As a monosaccharide obtained through the hydrolysis of starch using enzymatic conversion, dextrose has refreshing and soft sweet taste, and it is used as a natural sweetener in foods.

Application	Function
Beverages (Fruit juice, Coffee, Tea)	Sweetness control
Dairy products	Bulking agent/Bodying agent
Bakery	Bulking agent/Sweetness control
Premixed product	Bulking agent

Specifications

Item	Dextrose monohydrate	Dextrose anhydrous	Refined dextrose
Appearance	White crystalline	White crystalline	White powder
Moisture	7.0~9.0%	Below 1.0%	Below 10%
pH	4.5 ~ 6.5	4.5 ~ 6.5	4.5 ~ 6.5
Dextrose	Above 98.5%	Above 98.5%	Above 96.0%

Properties

- Fermentable sugar(Important carbon sources of microorganisms)
- Enhancing the flavor of food
- Effective bulking agent in various powder type of food and beverages

Product

PRODUCT Dextrose
COUNTRY OF ORIGIN South Korea
PRODUCT GRADE Food grade
PACKAGE 20kg kraft bag

Quality Assurance

