

Glucose syrup

What is Glucose syrup?

Glucose syrup is made through the enzymatic hydrolysis of starch and is refined and concentrated afterwards. A variety of products are being produced according to the level of hydrolysis and sugar constitution. It is the most commonly used traditional sweetener that has been used continuously from the past.

Product	Application	Function
Glucose syrup (DE20~25)	Coffee creamer	Bulking agent
Glucose syrup75 (DE40~45)	Ice cream	Freezing point depression
Glucose syrup 82(DE40~45)	Confectionery/Bakery	Glossiness/Bodying agent
Highmalto	High-quality Confectionery/ Bakery	Humectancy/Bodying agent

Specifications

Item	Glucose syrup (DE20~25)	Glucose syrup75 (DE40~45)	Glucose syrup82 (DE40~45)	Highmalto (DE40~45)
Appearance	Colorless, Clear, Viscous liquid	Colorless, Clear, Viscous liquid	Colorless, Clear, Viscous liquid	Colorless, Clear, Viscous liquid
Moisture	Below 30%	Below 25%	Below 18%	Below 18%
pH	4.5 ~ 6.5	4.5 ~ 6.5	4.5 ~ 6.5	4.5 ~ 6.5
Maltose	-	Above 45%	Above 45%	Above 50%

Properties

- Adjusting sweetness (less sweet than sucrose and glucose)
- Freezing point depression/Glossing effect
- Suppressing the crystallization of sucrose or dextrose

Product

PRODUCT Glucose Syrup 75/82, Highmalto

COUNTRY OF ORIGIN South Korea

PRODUCT GRADE Food grade

PACKAGE Flexiblebag(22MT)/

Drum(280kg)/Can(24kg)

Quality Assurance

