



STANDARD GLUCOSE

Primo

SPECIFICATION

Form	Amorphous strength thick liquid
Color	Colorless
Odor	Odorless
Dry Substance	81 - 82.5 %
Birx	83 - 84.5 %
PH (at DS = 40 %)	5.0 - 6.0
SO2	20 - 300 ppm
Acidity	365 ppm max
DE	39 - 42 %
Starch Presence	Negative
Candy test	145 C° min
Protein	0.1% max
Ash	0.5% max
Sulphated Ash	0.1% max

INDUSTRIAL APPLICATIONS



Desserts & ice cream industry

It is used as a key element in the making of jams and sweets as a substitute for sugar. In addition, glucose syrup prevents product damage without raising undue sweetness

Sweetener

Liquid Glucose is an ideal additive for sweets, confectionary, biscuits, Ice creams, Jams, Jellies, preserves pastries & liquors due to its moderate sweetness & nutritive value.



Pharmaceutical

it is used as a base for various liquid formulations, such as tonics, elixirs, and cough syrup. In addition, taste the sweetness of a moderate, which is much better than the sweetness of sugar

Baking Industry

Liquid glucose is used for pies, baked fillings Arab and foreign. In Cake Bakery and to improve the quality of baked goods in general



Chocolate confectionery

Chocolate confectionery is cocoa-based products. In chocolate Products, the sugar mainly affects the Taste.



Packing

Glucose is available in : HDPE Drums Net - weight 300 Kg - Shelf life : 24 months
Export : 1 FCL 20 ' DC/24 M.Ton

