

### GLUCOSE DE40 Pasty glucose syrup

#### **GENERAL FEATURES**

##### **Organoleptic specificity**

Pasty substance, with typical flavour and odour.

##### **Origin/Fabrication/Treatment**

Purified watery solution, concentrated in nutritives saccharides, obtained with starch hydrolize.

##### **Chemical Description**

An equivalent dextrose (E.D) near 40, resulting of a light hydrolize.

#### **DIRECTIONS**

##### **Role/Effect**

- Strong anti granulating power
- Relatively high viscosity
- Good binding power
- Light hygroscopicity
- Light sweet taste

##### **Applications**

- Candies and Chocolate Candies
- Baking and Cooking
- Coating and Topping
- Cereal Bars
- Aroma Support

##### **Properties**

- Reduction of saccharose's granulation risks
- Sweet taste modulation

#### **SPECIFICATIONS**

##### **Chemical and Physical characteristics**

Dry substance	78 à 79.5 %
E.D	37 to 41
Dextrose	13 -18 %
SO2 Content	< 10 mg/kg
pH	3.5 à 5.5
Refractive Index	1,4924 à 1,4962

##### **Microbial characteristics**

Total plate count	< 1000 cfu / g
Yeast	< 100 cfu / g
Mould	< 100 cfu / g

LABELLED : Glucose syrup

#### **PACKAGING/STORAGE**

Packaging : 85 kg barrel (Net Weight). Pail of 10 Kg net weight

Conservation Conditions : Store cool and dry, away from light in sealed packaging.

Expiration Date : 1 year Lifetime minimum, in original packaging

#### **PRODUCT CODE**

747D

The information content in this document was drawn up with the more accuracy care. It is given as an indication and does not involve any commitment from us. We reserve the right to change these data if there is any evolution in our products.

**LOUIS FRANCOIS**

**☎ 01 64 62 74 20 - Fax 01 64 62 74 36 - E-mail : [clients@louisfrancois.com](mailto:clients@louisfrancois.com)  
17, rue des Vieilles Vignes – Z.A. PARIEST – BP86 - 77183 CROISSY BEAUBOURG**

