


DEXTROSE MONOHYDRATE



Dextrose Monohydrate is a white crystalline sweet powder derived from the refined corn starch, through enzymatic process. It is commonly used as a sweetener/humectant in a variety of food and beverage products.

HL Agro's Dextrose Monohydrate processed from the Non-GMO corn is known for its high-purity, accurate composition & longer shelf life.

APPEARANCE:

Crystalline White Powder

ODOR:

Odorless

SOLUBILITY:

Soluble with Water

FUNCTION:

Nutritive Sweetener,
Energy Source, Bulking
Agent, Cryoprotectant

TASTE:

Sweet



LEADING CLAIMS:



TECHNICAL ASPECTS

(HLAP's GUARANTEE)

- Clarity 10% Solution – Clear
- Retention on 30 # – $\leq 10\%$
- Specific Volume – 130ml - 200ml / 100gm
- Loss on Drying % – 7.5 - 9.5
- Acidity (5.0 gm Sample) – 1.25ml of $\leq N/50$ NaOH
- Sulphated Ash % – ≤ 0.1
- Sulphur Dioxide PPM – ≤ 20
- Dextrose Content % – 99.5 - 100
- Optical Rotation – +52.5o to 53.0o

APPLICATIONS

- Nutrient and carrier in a wide range of plant care formulations.
- Low-calorie sweetener, texturing agent & flavor enhancer in different food and beverage products.
- Sucrose alternative in baking, dairy products, canned products, chewing gum and preserves.
- Energy source in sports and energy drinks.
- Pharma excipient used as a diluent or a filler in tablets and capsules.
- Combats dehydration & enhances shelf life of processed fruits and vegetables.



PACKAGING

50kg HDPE bag with inner liner bag.



STORAGE

Preserve at Ambient temperature. Keep in a clean and dry place, away from direct sunlight and water.



SHELF LIFE

24 months from the date of manufacture, if stored correctly.

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