



DRIED GLUCOSE SYRUP



Dried Glucose Syrup is a versatile food additive used as a sweetener, binder, and texturizer. Extracted from corn starch and dehydrated into a free-flowing powder, it provides all the benefits of traditional glucose syrup without extra moisture and it is perfect for dry-mix formulations.



It enhances texture, prevents crystallization, and extends shelf life. At HL Agro, we offer the highest quality dried glucose syrup, ensuring purity and consistency in every batch.

APPEARANCE:

White to light cream, free-flowing powder, extremely bland in taste.

ODOR:

Neutral

TASTE:

Slightly sweet

SOLUBILITY:

Easily soluble in water

FUNCTION:

Filler, preservative, and thickener in foods and beverages, etc.



LEADING CLAIMS:



TECHNICAL ASPECTS

(HLAP's GUARANTEE)

- Loss on drying % – 5.00 max
- Sulphated Ash (% w/w on DB) – 0.2%
- Dextrose equivalent (% w/w on DB) – < 20.0
- pH (20% Solution, w/v) – 4.50-6.50
- Particle Size (Residue on 60 mesh) – 10 % max

APPLICATIONS

- Baked goods, beverages, and confectionery.
- Dry mix formulations and snack production.
- Powdered beverages and instant foods.
- Dairy



PACKAGING

25 Kg HDPE Bags packed with Liner.



STORAGE

Store above ground in a clean, dry, and dust-free godown. Maintain ambient temperature. Keep away from water, direct sunlight, and open flames.



SHELF LIFE

2 years from the date of manufacture.

Address: 7/105-C (2), Block B, Swaroop Nagar, Kanpur - 208002, Uttar Pradesh.

☎ 1800 890 3413 | ✉ info@hlagro.com | 🌐 www.hlagro.com

