



LIQUID GLUCOSE



Liquid Glucose is a product obtained by the partial hydrolysis of starch. It consists chiefly of dextrose, dextrans and maltose. HL Agro produces different grades of liquid glucose to cater to the full range of confectionary products ranging from hard candy on one end to soft candy, jams, jellies, marshmallows and bakery products at the other.

APPEARANCE:

Clear, Colorless
and Viscous Syrup

ODOR:

Odorless

TASTE:

Sweet

SOLUBILITY:

Miscible with Water

FUNCTION:

Nutritive Sweetener,
Thickener, Stabilizer,
Flavour Enhancer



LEADING CLAIMS:



TECHNICAL ASPECTS

(HLAP's GUARANTEE)

- Dry solids – 76%-85.5%
- Acidity of 10gm (40ml of N/50 NaoH)
- Starch-absent
- Colorless
- pH of 50% solution – 4.5-5.5
- Dextrose equivalent – 30%-50%
- SO₂ – ≤ 100-400 ppm

APPLICATIONS

- Additive for sweets, confectionery, biscuits, cold beverages, etc.
- Lends shine and texture to candies.
- Shapes frozen desserts and ice creams.



PACKAGING

Available in 25kg
(Net Weight)
HMHDPE Drums.



STORAGE

Preserve in
tightly closed
containers/tanks.



SHELF LIFE

24 months from the date
of manufacture, if stored
in original container.

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