



Makendi Glucose Powder

DESCRIPTION: Glucose powder is an abundant, simple sugar derived from corn. Corn glucose powder is produced by saccharification and spray drying of organic corn.

PACKING: 25 kg multilayer bag with a PE packaging inside.

SHELF LIFE: Maximum 60 months after production if stored properly in cool and dry place (humidity max 70%).

SPECIFICATIONS:

Sensorial properties	
Smell	Neutral
Colour	White
Taste	Moderate sweetness
Appearance	Granulated powder
Nutritional values (per 100 grams)	
Energy	1615KJ / 380 Kcal
Protein (g)	traces
Fat (g)	traces
Carbohydrates (g)	App 95.0
Moisture (g)	5
Sodium (g)	<0.1
Analytical Properties	
Dextrose-value (DE)	28.0-31.0% in dry substance
pH	4.5-6.5
Dry Matter	Min 95.0 %
Density	450-550 g/l



Sulphate ash	Max 0.3% in dry substance
Microbiological Properties	
Total Plate Count (cfu/g)	<500
Yeast (cfu/g)	<10
Moulds (cfu/g)	<10
Coliforms (cfu/g)	Negative
E.Coli (cfu/g)	Absent
Salmonella (cfu/250g)	Absent
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

APPLICATIONS: It increases shelf life of baked goods. In sugar work, glucose prevents recrystallization and makes the sugar more elastic. Corn glucose-powder can be recommended for dry mixtures and solutions. Because of its special carbohydrate spectrum it can be used for reduction of sweetness and improvement of mouth feel.

- Ice-cream: Reduction of sweetness, increase of freezing temperature and better elasticity.
- Spices: Carrier substance and improvement of solubility.
- Meat products: Improvement of emulsion.
- Ketchup, barbecue sauces: When used together with starch it improves mouth-feel, reduces syneresis.