

## Liquid Glucose

Liquid Glucose, more commonly known as "Glucose Syrup", is a purified concentrated aqueous solution of a mixture of saccharides (sugars) obtained from starch. Glucose syrup gives better texture, and flavor to confectionary, by preventing sugar recrystallization. In "Ice Cream", it controls the freezing process, giving uniform texture and in Jams and Jellies it contributes to texture, mouth feel and shelf life. In baking, glucose syrup helps to retain moisture, produces an attractive crust color in bread and is important in coloring of dark fruit cake. Glucose syrup is also an important ingredient in energy drinks. Glucose syrups have many other uses in the food, pharmaceutical and industrial areas.

ARASCO produces four (4) grades of liquid glucose, to cater for 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. The grades are classified into 42 DE and 63 DE.

	38/42 DE Glucose Syrup	63 DE Glucose syrup
Description	Prime grade Demineralised medium and high conversion Glucose syrup produced by acid alone or combination of acid-enzyme hydrolysis of high grade maize food starch.	
Applications	Sugar Confectionary (Hard and Soft Candies) Chewing Gums Ice-Cream Halawa Tahyania	Biscuits, Wafers & Cakes Jams and Preserves Bakery Creams and Fillings Marshmallows Ice-Creams and Frozen Desserts Soft Drinks
Packaging	290-kg (net) Food-Grade New Steel Drums IBC 1000 – 1200 kg Containers Bulk Tankers	