



Liquid glucose and High maltose corn syrup

not only prevents sucrose crystallization but also imparts a smoother texture. Hence it is used in the ice cream by replacing the cane sugar which is susceptible to crystallization. Large amount of liquid glucose are used in commercial bakeries for pie and cream filling. Here, liquid glucose gives body bulk sweetness and also keeps the finished products soft. Liquid glucose acts as a base or principal ingredient for a number of household syrups including honey like products. Liquid glucose is used as a sweetener in confectionery, but also helps to control crystallisation and improve the texture of the product. Various grades of High maltose corn syrup find special application in making deposit candies and also as diverse application as brewer syrup.



Dextrose Monohydrate is used in jams and jellies and preserves to control sucrose crystallization, body appearance and osmotic pressure. Use of DMH in ice creams is preferred as it provides better 'melt down' characteristics, improves body and 'mouth feel' and provides balanced sweetness. It is also used in the manufacturing of syrups as it is an effective replacement of non-fat milk solids. It also increases the shelf life of the canned food products. **Dextrose Monohydrate** works wonders as a source of energy because unlike cane sugar DMH can be easily assimilated without inversion. The special property of this enables its use as an effective tablet binder and for manufacture of intravenous injections. It is also widely used in antibiotics. **Dextrose Monohydrate** is useful in cattle and poultry feeds it activates weight in crease in animal and table birds

Maltodextrin is used in baby foods as it is more readily digested than starch and used in place of food containing starch. When carbohydrate digestion is impaired in the feeding of infants, it is used in place of lactose for adjusting the carbohydrate content of the diluted cow's milk to that of human milk. It also has a application in the manufacture of deictic foods, ice creams, frozen fast foods and many other food processing industries. It also acts as a baking agent, viscosity modifier to control the moisture and therefore storage stability of processed foods. Maltodextrin is a starch hydrolysis product ranging up to 20 DE. The main characteristic of this carbohydrate is that it provides body to a food product without appreciably increasing the sweetness while retaining the calorific value. Another characteristic of Maltodextrin subject to medical confirmation is that this carbohydrate is more easily digested and more easily tolerated by the diabetic persons. It is also used as base in preparation of food products such as health drinking, soups Milk shakes etc.

Liquid glucose is a mixture of glucose, maltose and Maltodextrin. In this industry liquid glucose comes in handy and widely used in the manufacture of variety of syrups, antacid suspensions and other mixtures. This is because liquid glucose has a unique property of sweetness balanced with providing body and consistency.

Dextrose Monohydrate

Dextrose Monohydrate is commercially produced by enzymatic hydrolysis of starch. It is a white free flowing crystalline powder. DMH find applications mainly in the manufacture of instant energy drinks, Dextrose Anhydrous and Pharmaceuticals like Sorbitol and Fermentation stage of manufacturing of anti-biotics Its uses are many and varied. From the food industry to the pharmaceutical industry and from cattle/poultry feed to industrial applications.

Liquid Glucose is a mixture of Glucose, Maltose and Maltodextrin and Oligosaccharides. It is a colorless, odorless, viscous sweet syrup, mainly used in confectionery and pharmaceuticals industry as a sweetener and bonding agent. It is a combination of mono, di, tri, penta and higher saccharides