

## DEXTROSE MONOHYDRATE

GENERAL CHARACTERISTICS	
Physical aspects	White crystalline powder
Organoleptic aspects	Slightly sweet taste – Odourless
Origin	Corn - Wheat Produced from starch by enzymatic hydrolysis, purified and crystallised.
Chemical status	Crystalline D-glucose (dextrose) monohydrate Molecular weight: 198 g/mol - Chemical formula: C <sub>6</sub> H <sub>12</sub> O <sub>6</sub> H <sub>2</sub> O

DESCRIPTION	
Function / Properties	<ul style="list-style-type: none"> <li>➤ Dissolves in its weight of water at 20 ° C</li> <li>➤ Its solubility increases rapidly with temperature and is equal to that of sucrose at 55 ° C</li> <li>➤ Has the strongest reducing power of all sugars</li> <li>➤ Directly assimilated by the body</li> <li>➤ Strong cooling effect</li> <li>➤ Intensifies osmosis</li> <li>➤ Browns when cooked</li> <li>➤ Fermentability (directly assimilated by yeasts)</li> </ul>
Applications	<ul style="list-style-type: none"> <li>➤ Biscuits (cakes, cookies, cookies, icing, crackers, fillings, waffles). Allows you to adjust the coloring of the cookies.</li> <li>➤ Biscuits, pastries, bread products: improves the rise, exterior coloring and shelf life of products.</li> <li>➤ Industrial pastry: effect on the coloring of the rind, prolongs the softness of the finished products over time.</li> <li>➤ Non-alcoholic sweet drinks: enhances aromas and adjusts the balance between sweet flavor and taste.</li> <li>➤ Powdered drinks: high quality gasoline carrier</li> <li>➤ Brewery: (high-density beers) excellent source of fermentable sugars for the enrichment of must.</li> <li>➤ Confectionery: Moisture retentive in some products.</li> <li>➤ Allows you to adjust the coloring of those containing milk proteins. Enhances the taste of the fruit. Anti-crystallizing sucrose. In fruit confectionery, increases the aromatic pressure of confectionery syrups. In the pulverulent interiors of cooked sugar, causes a feeling of freshness, which enhances the aromas.</li> <li>➤ Jams and Toppings</li> <li>➤ Ice creams, frozen desserts, ice creams and sorbets: lowers the freezing point, improves texture while preventing crystallization.</li> <li>➤ Spices, condiments, seasonings: stabilizes the emulsion</li> <li>➤ Cured meats: used in the composition of brines</li> <li>➤ Dairy products (chocolate drinks, milkshakes, yogurts, desserts)</li> <li>➤ Meat products (sausages, hams, etc.)</li> <li>➤ Cooked meals</li> </ul>



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INSTRUCTIONS OF USE	
APPLICATIONS	RECOMMENDED DOSAGE
Bakery - confectionery	5 %
Ice cream and sorbets	3 to 5 %

RECIPE	
<b>Coco Sorbet</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 1740 g of water</li> <li>➤ 350 g of sugar</li> <li>➤ 450 g powdered coconut milk</li> <li>➤ 60 g of DE40 dehydrated glucose</li> <li>➤ 120 g of dextrose</li> <li>➤ 60 g of invert sugar</li> <li>➤ 10 g of STAB 2000</li> <li>➤ 210 g grated coconut</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>➤ Mix the Stab 2000 in 50 g of sugar, and reserve the mixture</li> <li>➤ Mix the water and powdered coconut milk</li> <li>➤ Heat to 25 ° C and incorporate the rest of the sugar, the dehydrated glucose, the dextrose and the invert sugar</li> <li>➤ Heat to 45 ° C</li> <li>➤ Incorporate the mixture of STAB 2000 and sugar</li> <li>➤ Pasteurize at 85 ° C</li> <li>➤ Mix</li> <li>➤ Chinese</li> <li>➤ Cool to 4 ° C</li> <li>➤ Mature 24 hours</li> <li>➤ Mix</li> <li>➤ Stir in the grated coconut</li> <li>➤ Turbine</li> </ul>
<b>Maple syrup jelly</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 240 g of water</li> <li>➤ 510 g of maple syrup</li> <li>➤ 120 g of maple vinegar</li> <li>➤ 10 g of gelatin + 70g of water (gelatin mass prepared 24 hours in advance)</li> <li>➤ 10g of agar agar</li> <li>➤ 40g of dextrose</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>➤ Prepare the gelatin mass 24 hours in advance (hydrate 10g of gelatin in 70g of water)</li> <li>➤ Boil the water with the maple syrup and maple vinegar</li> <li>➤ Mix the agar agar and dextrose</li> <li>➤ Incorporate into the water and maple preparation</li> <li>➤ Boil</li> <li>➤ Incorporate the gelatin mass</li> <li>➤ Pour into a frame, cool, detail</li> </ul>



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<b>SPÉCIFICATIONS</b>	
<b><u>Physico-chemical specifications</u></b>	
Moisture	8 – 9.5 %
Chloride	Max. 50 mg/kg
Dextrose (on dry basis) - Purity	Min. 99.5 %
Granulometry (< 100 µm)	Max. 35 %
Granulometry (> 500 µm)	Max. 10 %
Sulphur dioxide	Max. 10 mg/kg
Sulphated ash	Max. 0.25 %
<b><u>Microbiological specifications</u></b>	
Total plate count	Max. 1000 cfu/g
Yeasts	Max. 100 cfu/g
Moulds	Max. 100 cfu/g
Salmonella	Abs / 25 g

<b>NUTRITIONAL INFORMATION FOR 100G</b>	
Energetic Value	365 Kcal / 1551 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	91 g
- Sugars	91 g
Dietary fibres	0 g
Proteins	0 g
Salt	12.5 mg



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ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetalian	X	
Vegetarian	X	

PACKAGING / STORAGE	
Packaging	1 Kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg) 5 Kg bags – Box of 5 x 5 kg – Pallet of 18 boxes (450 kg) 25 Kg bags – Pallet of 20 bags (500kg - 80 cm * 120 cm) - Pallet of 40bags ( 1000 kg – 100cm * 120 cm)
Storage conditions	Store inside, under cool and dry conditions
Shelf life	24 months its original and unopened packaging



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**ARTICLE CODE**      1 Kg ⇒ 450A      5 Kg ⇒ 455B      25 Kg ⇒ 330D

*We reserve the right to modify this data according to the evolution of our products.*

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INGRÉDIENTS ALIMENTAIRES DEPUIS 1908



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