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			(Orgai	nic De	xtrose	Pow	der)[]			<b>□</b> (No	n-GMO)
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									:		
	(Orgar	nic Dext	trose Mo	onohy	drate)	(		)			
(Org	anic Dextr	ose Anl	hydrous	) (		□ ).	Ш	Ш		□,□	
								· .			

CAS III	5996-10-1	50-99-7		

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ш	C <sub>6</sub> H <sub>12</sub> O <sub>6</sub> · H <sub>2</sub> O	C <sub>6</sub> H <sub>12</sub> O <sub>6</sub>		
□ (D-□ )	99.5% [ (	≥ 99.5%		
	7.5 - 9.5%	≤ 1.0%		
	+52.0° to +53.5°	+52.5° to +53.5°		
	≤ 0.1%	≤ 0.1%		
pH (10% [] )	4.0 - 6.5	4.0 - 6.5		
□□ (Pb□ )	≤ 5 mg/kg	≤ 5 mg/kg		

П	П		П	П
ш	ш		ш	ш

- [ : [ (Monohydrate)], [ [ [ [ [ [ (Monohydrate)]], [ [ [ [ [ (Monohydrate)]]]]]]]]] .

- [] [] : [] [] 99.5% [] [] , [] [] [] [] .
- [] : [] [] (Non-GMO) [] [] [] [] [] []

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• [ : USDA
• Non-GMO: Non-GMO Project Verified (Non-GMO IIII III )
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○ □□ : □□ (Total Plate Count), □□ , □□ □□ □□ □□ □□ □□ □□ □□ □□ □□ □□
∘ HACCP / ISO 22000:

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## Q: What is the primary difference between Organic Dextrose Monohydrate and Organic Dextrose Anhydrous?

A: **Organic Dextrose Monohydrate** contains about 8-9% water of crystallization, making it slightly less sweet by weight but more common for general use. **Organic Dextrose Anhydrous** contains less than 0.5% water, offering higher purity and making it ideal for moisture-sensitive applications where precise water activity control is crucial.

### Q: How does the sweetness of Dextrose compare to sucrose (table sugar)?

A: Dextrose typically has about 70-75% of the sweetness of sucrose. Its sweetness is perceived rapidly in the mouth but also fades quickly.

#### Q: Is Organic Dextrose considered gluten-free?

A: Yes, **Organic Dextrose**, regardless of whether it's derived from organic corn or organic tapioca, is purified to be gluten-free, making it suitable for gluten-free product formulations.

# Q: What is the typical shelf life and recommended storage for bulk quantities?

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A: Our **Organic Dextrose Powder** (both forms) typically has a shelf life of 24 months from the manufacturing date when stored in a cool, dry place, away from direct sunlight and moisture, in its original sealed packaging. Specific bulk storage recommendations will be provided with your order documentation.

### Q: Can Organic Dextrose be used in "sugar-free" products?

A: No, Dextrose is a simple sugar (glucose). While it has a lower sweetness intensity than sucrose, it is still a caloric sugar and would not be suitable for "sugar-free" claims. It is often used in "reduced sugar" or "no added sugar" formulations depending on the overall sugar content.





Want to learn more about this product or have any questions?

View Product Page: IIII

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