



糖類 糖類 糖類 (Organic Glucose Syrup) 糖類 糖類 糖類 糖類 糖類 糖類
 糖類 , 糖類 糖類 (Organic Corn Syrup), 糖類 糖類 (Organic Starch Syrup), 糖類 糖類 糖類
 (Organic Glucose Liquid) 糖類 糖類 糖類 . 糖類 DE(Dextrose Equivalent) 糖類 糖類 糖類 , 糖類 糖類
 糖類 糖類 糖類 , 糖類 糖類 糖類 糖類 糖類 .

- ☐ ☐ ☐ **DE 20-40:** ☐ ☐ , ☐ ☐ , ☐ ☐ ☐ ☐.
- ☐ ☐ ☐ **DE 40-60:** ☐ ☐ , ☐ ☐ , ☐ ☐ , ☐ ☐ ☐ ☐.

DE 20-40 DE 40-60







































	DE 20-40	DE 40-60
	~	~
Dextrose Equivalent (DE)	20-40	40-60
≥ (%)	≥ 70	≥ 70
pH (25°C)	4.0-6.0	4.0-6.0
≤ (%)	≤ 30	≤ 30
()		
	25 kg / 50 kg , IBC ,	25 kg / 50 kg , IBC ,
Shelf Life	12	12
Storage	Store in a cool, dry place, sealed to avoid contamination	DE 20-40

DE 20-40 DE 40-60

- 100% 100%
- DE 100%
- (Non-GMO), ,
- 100%
- 100%

DE 20-40 DE 40-60

- DE 20-40 → , , , , , , , ,

- DE 40-60 →   ,   ,  ,     
-   →   ,   ,    ,  
-   →  ,  ,     ,  ,        



- [illegible]

- USDA / NOP ☐ ☐
- EU ☐ ☐
- ☐☐☐☐☐☐ (Non-GMO) ☐
- ISO22000 / HACCP / GMP ☐
- ☐ ☐ ☐ ☐

[illegible]

Q: What does "DE" stand for in Organic Glucose Syrup, and how does it affect functionality?

A: **DE** stands for **Dextrose Equivalent**. It indicates the percentage of reducing sugars present, relative to dextrose. A lower DE (like 20-40) means more complex carbohydrates, resulting in higher

viscosity, less sweetness, and better anti-crystallization properties. A higher DE (like 40-60) means more simple sugars (glucose), leading to higher sweetness, lower viscosity, and better browning capabilities.

Q: Is Organic Glucose Syrup considered gluten-free?

A: Yes, **Organic Glucose Syrup**, regardless of whether it's derived from organic corn or organic tapioca, undergoes extensive purification during processing. This removes proteins, making it inherently gluten-free and suitable for gluten-free product formulations.

Q: What is the primary source of your Organic Glucose Syrup?

A: Our **Organic Glucose Syrup** is typically sourced from organic corn starch or organic tapioca starch. We can confirm the specific source for your order upon request.

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

A: Our **Organic Glucose Syrup** (both DE forms) typically has a shelf life of 12-24 months from the manufacturing date when stored in a cool, dry place, away from direct sunlight and freezing temperatures. Ensure containers are tightly sealed to prevent moisture absorption. Specific bulk storage recommendations will be provided with your order documentation.

Q: Can Organic Glucose Syrup be used as a standalone sweetener?

A: While **Organic Glucose Syrup** provides sweetness, it is often used in conjunction with other sweeteners (like organic dextrose or organic sugar) to achieve a desired sweetness level while leveraging its functional properties for texture, binding, and anti-crystallization.





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

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