

Organic Dextrose Powder



What is Organic Dextrose Powder?

Organic Dextrose Powder is meticulously produced through the enzymatic hydrolysis of organic starch (typically corn or tapioca), followed by crystallization and purification. This process yields pure D-glucose, a monosaccharide naturally found in fruits and honey, ensuring a clean and effective ingredient for your formulations. Dextrose is highly valued for its immediate energy release, excellent solubility, and mild, clean sweetness profile. We offer this essential ingredient in two specialized forms: **Organic Dextrose Monohydrate**, containing one molecule of water, and **Organic Dextrose Anhydrous**, which is virtually water-free, allowing for precise moisture control in your products.

Discover the exceptional versatility of **Organic Dextrose Powder**, a naturally derived and highly functional sweetener essential for manufacturers seeking clean-label alternatives. As a simple sugar (glucose), it offers rapid energy, excellent solubility, and a mild sweetness, making it invaluable across the food, beverage, and nutraceutical industries. We provide **Organic Dextrose Powder** in two distinct forms – **Organic Dextrose Monohydrate** and **Organic Dextrose Anhydrous** – to cater to diverse formulation needs, ensuring optimal performance and purity for your products.

Specification

Parameter	Organic Dextrose Monohydrate	Organic Dextrose Anhydrous
Purity	≥99.5%	≥99.8%
Moisture Content	8-10%	≤0.5%
Appearance	White crystalline powder	Fine white powder
Solubility	High solubility in water	Instant dissolution
Shelf Life	24 months	36 months
Best For	Baking, sports drinks, pharma tablets	Dry mixes, IV solutions, protein bars

Key Features

- **Pure Glucose Source:** A simple monosaccharide that provides rapid energy and is easily metabolized by the body.
- **Mild, Clean Sweetness:** Offers a pleasant sweetness profile without overpowering other flavors, about 70-75% as sweet as sucrose.
- **Excellent Solubility:** Both forms dissolve readily in water, making them highly suitable for beverage and liquid formulations.
- **Enhances Browning (Maillard Reaction):** Contributes to desirable browning in baked goods and other heat-treated products.
- **Fermentation Aid:** Readily fermentable by yeast, essential for baking, brewing, and other fermentation processes.
- **Bulking Agent:** Provides body and texture in various food formulations.
- **Organic & Non-GMO Certified:** Sourced from certified organic and non-genetically modified starches, ensuring a clean-label ingredient that aligns with consumer preferences.
- **Versatile Functionality:** Adaptable for a wide range of applications across the food, beverage, and nutraceutical sectors.

Application

Our **Organic Dextrose Powder** in both monohydrate and anhydrous forms offers extensive utility across various industries:

- **Nutraceuticals & Dietary Supplements:**

- Energy drinks, recovery formulas, and pre-workout mixes for rapid carbohydrate delivery.
- Tableting and encapsulation as a binder or diluent.
- Flavoring and sweetening in powdered supplements.

- **Beverages:**

- Sport drinks, fruit juices, and functional beverages for sweetness and energy.
- Powdered drink mixes, instant coffees, and teas.

- **Bakery & Confectionery:**

- **Monohydrate:** Enhances fermentation in breads, improves texture, and contributes to browning in cakes and cookies.
- **Anhydrous:** Ideal for frostings, glazes, icings, and moisture-sensitive confectionery to prevent caking and ensure stability.
- Sweetener in candies, chocolates, and chewing gum.

- **Dairy & Plant-Based Products:**

- Sweetener and texture enhancer in yogurts, ice creams, and dairy/plant-based desserts.

- **Meat Curing & Preservation:**

- Used in cured meats to aid in fermentation and contribute to color and flavor development.

- **Infant Nutrition:**

- As a source of easily digestible carbohydrates in some infant formulas and baby food.

Why Choose Our Organic Dextrose Powder for Your Business?

Partnering with us for your **Organic Dextrose Powder** needs ensures a superior, functional ingredient that meets stringent industry demands:

- **Certified Organic Purity:** Our dextrose is derived from organic starch, guaranteeing a clean label and compliance with organic product standards.
- **Tailored Solutions (Monohydrate vs. Anhydrous):** Choose the exact form to optimize moisture control, flowability, and functional performance in your specific formulations.
- **Consistent Quality & Performance:** We adhere to rigorous quality control measures, ensuring a reliable product with consistent sweetness and functionality batch after batch.
- **Robust Supply Chain:** We maintain a reliable and scalable supply chain, capable of fulfilling bulk orders efficiently and consistently.
- **Versatile Functionality:** Leverage its clean sweetness, rapid energy release, and excellent solubility to innovate across diverse product categories.
- **Dedicated Technical Support:** Our team provides comprehensive data sheets, Certificates of Analysis (CoAs), and expert guidance to support your R&D, formulation, and regulatory compliance.

FAQs

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?

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.

Packing



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

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