Organic Glucose Syrup

What is Organic Glucose Syrup?

Organic Glucose Syrup is produced through the controlled enzymatic hydrolysis of organic starch (typically corn or tapioca). This process breaks down starch molecules into a mix of glucose, maltose, and other larger saccharides, resulting in a clear, viscous liquid. The Dextrose Equivalent (DE) value indicates the extent of hydrolysis and directly influences the syrup's sweetness, viscosity, and functional properties. Lower DE values (e.g., DE 20-40) correspond to longer chain lengths, less sweetness, and higher viscosity, making them ideal for binding and anti-crystallization. Higher DE values (e.g., DE 40-60) mean shorter chains, increased sweetness, and lower viscosity, offering more pronounced sweetening and browning capabilities. By offering a range of DE values, we provide precise control for your formulation requirements, ensuring optimal performance for your clean-label products.

Discover the functional versatility of **Organic Glucose Syrup**, a clean-label and naturally derived carbohydrate solution. Valued for its moderate sweetness, excellent binding properties, and ability to control crystallization, it's an indispensable ingredient across the food, beverage, and confectionery industries. We offer **Organic Glucose Syrup** in two distinct Dextrose Equivalent (DE) ranges – **DE 20-40** and **DE 40-60** – providing precise control over sweetness, viscosity, and functional performance to meet your specific product development needs.

Specification

Attribute	Organic Glucose Syrup DE 20-40	Organic Glucose Syrup DE 40-60
Source	Organic Starch (e.g., Organic Corn, Organic Tapioca)	Organic Starch (e.g., Organic Corn, Organic Tapioca)
Dextrose Equivalent (DE)	20-40	40-60
Processing	Partial enzymatic hydrolysis, purification, concentration	Partial enzymatic hydrolysis, purification, concentration
Appearance	Clear, viscous liquid	Clear, viscous liquid
Flavor	Mildly sweet, neutral	Noticeably sweet, clean
Texture	High viscosity	Moderate viscosity
Key Attributes	Excellent anti-crystallization properties, strong binding, good humectancy.	Balanced sweetness, good browning capabilities, moisture retention, rapid energy release.

Key Features (Across all DE values)

- **Clean Sweetness:** Provides a natural, mild to moderate sweetness without any off-notes.
- **Anti-Crystallization Properties:** Helps prevent sugar crystallization in confectionery, frozen desserts, and baked goods, contributing to a smoother texture.

- **Binding & Adhesion:** Acts as an excellent binder in snack bars, cereals, and other agglomerated products.
- **Moisture Retention (Humectancy):** Helps maintain product freshness and extends shelf life by retaining moisture.
- **Texture & Mouthfeel Enhancement:** Contributes to body, chewiness, and a smooth mouthfeel in various applications.
- **Browning Capability (Maillard Reaction):** Higher DE syrups contribute to desirable golden-brown coloration in baked and toasted goods.
- **Rapid Energy Source:** Provides readily available carbohydrates, making it suitable for sports nutrition and energy products.
- **Organic & Non-GMO Certified:** Sourced from certified organic and non-genetically modified starches, ensuring a clean-label ingredient that resonates with health-conscious consumers.
- **Versatile Functionality:** Adaptable for a wide range of applications across the food, beverage, and nutraceutical sectors due to varying DE values.

Application

Our **Organic Glucose Syrup** with its various DE values is an indispensable ingredient for diverse B2B applications:

- **Confectionery:**
  - **DE 20-40:** Ideal for hard candies, chewy candies, caramels, and jellies where prevention of crystallization and chewiness are key.
  - **DE 40-60:** Used in softer candies, nougat, and chocolates for sweetness and texture control.
- **Bakery & Cereals:**
  - **DE 20-40:** Provides moisture retention and tenderness in breads, cakes, and muffins; binder for granola bars.
  - **DE 40-60:** Contributes to browning in crusts, adds sweetness, and helps in texture development in cookies and pastries.
- **Beverages:**
  - **DE 20-40:** Used in some functional beverages for mouthfeel and as a carbohydrate source without excessive sweetness.

- **DE 40-60:** Sweetener and energy source in sports drinks, fruit drinks, and functional beverages.

- **Frozen Desserts:**
  - **DE 20-40:** Prevents ice crystal formation in ice creams and sorbets, creating a smoother texture.
  - **DE 40-60:** Adds sweetness and body to frozen dairy and plant-based desserts.

- **Sauces & Dressings:**
  - **All DEs:** Used as a thickener, binder, and natural sweetener in savory sauces, marinades, and dressings.

- **Nutraceuticals & Dietary Supplements:**
  - **All DEs:** As a natural sweetener and energy source in liquid supplements, energy gels, and functional food products.

Why Choose Our Organic Glucose Syrup for Your Business?

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

- **Precise DE Control:** Offering two distinct DE ranges provides you with unparalleled control over your product's sweetness, viscosity, and textural attributes.
- **Certified Organic Purity:** Our glucose syrup is derived from organic starch, guaranteeing a clean label and compliance with organic product standards.
- **Superior Quality & Consistency:** We adhere to rigorous quality control measures, ensuring a reliable product with consistent functionality batch after batch, optimizing your manufacturing processes.
- **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, excellent anti-crystallization properties, and diverse functional roles across a broad spectrum of 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 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.

Packing

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

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