

## DRIED GLUCOSE SYROPS

### Glucodry®

Dried Glucose syrups are carbohydrate powders with a slightly sweet taste that are used as sweeteners, nutritive components or texturizing agents.

Tereos Glucodry® Dried Glucose Syrups offer a wide range of carbohydrate spectrum, particle size distribution (regular and granulated) and densities with excellent compression, flowability and dissolving properties. Our Glucodry® portfolio fulfils the highest requirements of infant & clinical nutrition and offers a very wide range of packaging.

They are obtained by the spray-drying of concentrated carbohydrate syrups derived from the partial hydrolysis of starch.

Dried Glucose syrups are classified by DE (Dextrose Equivalent) and have a DE above 20.

The range includes standard and granulated powders

### Glucodry® range

**Fine:** Glucodry® 210, Glucodry 290, Glucodry 380, Glucodry 430

**Coarse:** Glucodry® G210, Glucodry® G290, Glucodry® G300, Glucodry® G340, Glucodry® G380

**Extra Coarse:** Glucodry® G211

### Functional benefits

- Bulking agent, neutral powder carrier
- Texture optimisation, mouthfeeling, thickening and binding properties
- Low sweetness
- Quickly dissolving in aqueous solutions

### Nutrition & health properties

- Energy supply / Source of nutritive saccharides (4 kcal/g)
- Osmolality control

### Applications

- Confectionery
- Ice cream & sorbets
- Bakery & snacks
- Sauces
- Fruit products
- Dairy desserts
- Beverages