

# GLUCOSE SYRUP



Mainly used by professionals and the food industry, **glucose syrup** is nevertheless an essential ingredient for the success of certain pastries, confectionery, maple taffy cones or ice cream.

## What is glucose syrup?

We obtain **Glucose syrup** by hydrolysis of cornstarch. It is an anti-crystallizing agent.

There are several types of glucose syrup, defined by the DE (Dextrose Equivalent) more or less high. The DE also indicates the water retention capacity of a glucose syrup. The higher the DE, the more moisture the syrup retains and vice versa. Bakers will generally use a glucose syrup with a DE of 42.

## What are the advantages of using glucose syrup?

**Anti-crystallization of sugar**, glucose prevents the crystallization of your preparations. Very useful for the confection of almond paste, fluxes, nougatines, fudges, fruit pastes and caramels to obtain a soft texture and avoid crystallization

**Anti-crystallization of water**, glucose prevents the crystallization of water during the freezing process. It is therefore very useful to add glucose in order to obtain an ice cream with a soft and smooth texture.

**Conservation:** Improves the softness of your pastries.

## Available sizes

7 kg and 20 kg boilers

**Do not hesitate to contact us for any further information.**