



The Worldwide Resource...

# THE BTTCO OVERSEAS

A GOVT. OF INDIA RECOGNIZED \*STAR EXPORT HOUSE\*  
A D&B CERTIFIED COMPANY - DUNS NUMBER: 87-229-6440

## Liquid Glucose Technical Data Sheet

Sr No.	Parameters	Specification
01	Appearance	Colourless to slightly yellowish, Viscous syrup
02	D.S.	80 – 86%
03	Sulphated Ash (Max)	0.30%
04	pH of 50% solution at 25°C	4.5 to 5.5
05	Reducing Sugar percent by weight (DE)	40 to 45
06	SO <sub>2</sub> (Max)	450 ppm
07	Arsenic (Max)	1.00 ppm
08	Copper (Max)	1.00 ppm
Microbial Test		
9	Total Viable Count	1000 cfu / gm max.
10	Total Fungal Count	100 cfu / gm max.
11	E. Coli	Absent
12	Salmonella	Absent
12	Packing	300 Kilos HM HDPE Drums
13	Application/s or Usages	

**Applications:** Confectionary, Baked goods, Ice Creams, Jams, Ketchups

The primary purpose of using glucose in making jams and jellies is to prevent their cane sugar ingredient from crystallising, which is ensured by the presence of dextrans in the glucose syrup. In addition to this, glucose syrup prevents spoilage of the product without unduly increasing its sweetness.

In confectionery, the addition of cane sugar presents two main disadvantages. Firstly it lacks good keeping qualities, being susceptible to crystallisation and consequent hardening. Secondly, it has the excessive sweetness of an all-cane confection. Corn syrup being a non-crystallising substance with less sweetness, very successfully produces a homogenous and palatable confection. Depending upon the character of the goods involved, 20% to 50% of the cane sugar can be replaced with corn syrup. In India, hard candies are often made entirely out of the glucose syrup, without adding cane sugar.