

DEXTROSE MONOHYDRATE

GENERAL CHARACTERISTICS	
Physical aspects	White crystalline powder
Organoleptic aspects	Slightly sweet taste – Odourless
Origin	Corn - Wheat Produced from starch by enzymatic hydrolysis, purified and crystallised.
Chemical status	Crystalline D-glucose (dextrose) monohydrate Molecular weight: 198 g/mol - Chemical formula: $C_6H_{12}O_6 \cdot H_2O$

DESCRIPTION	
Function / Properties	➤ Dissolves in its weight of water at 20 ° C ➤ Its solubility increases rapidly with temperature and is equal to that of sucrose at 55 ° C ➤ Has the strongest reducing power of all sugars ➤ Directly assimilated by the body ➤ Strong cooling effect ➤ Intensifies osmosis ➤ Browns when cooked ➤ Fermentability (directly assimilated by yeasts)
Applications	➤ Biscuits (cakes, cookies, cookies, icing, crackers, fillings, waffles). Allows you to adjust the coloring of the cookies. ➤ Biscuits, pastries, bread products: improves the rise, exterior coloring and shelf life of products. ➤ Industrial pastry: effect on the coloring of the rind, prolongs the softness of the finished products over time. ➤ Non-alcoholic sweet drinks: enhances aromas and adjusts the balance between sweet flavor and taste. ➤ Powdered drinks: high quality gasoline carrier ➤ Brewery: (high-density beers) excellent source of fermentable sugars for the enrichment of must. ➤ Confectionery: Moisture retentive in some products. ➤ Allows you to adjust the coloring of those containing milk proteins. Enhances the taste of the fruit. Anti-crystallizing sucrose. In fruit confectionery, increases the aromatic pressure of confectionery syrups. In the pulverulent interiors of cooked sugar, causes a feeling of freshness, which enhances the aromas. ➤ Jams and Toppings ➤ Ice creams, frozen desserts, ice creams and sorbets: lowers the freezing point, improves texture while preventing crystallization. ➤ Spices, condiments, seasonings: stabilizes the emulsion ➤ Cured meats: used in the composition of brines ➤ Dairy products (chocolate drinks, milkshakes, yogurts, desserts) ➤ Meat products (sausages, hams, etc.) ➤ Cooked meals



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

INSTRUCTIONS OF USE

APPLICATIONS	RECOMMENDED DOSAGE
Bakery - confectionery	5 %
Ice cream and sorbets	3 to 5 %

RECIPE

Coco Sorbet

Ingredients	➤ 1740 g of water ➤ 350 g of sugar ➤ 450 g powdered coconut milk ➤ 60 g of DE40 dehydrated glucose ➤ 120 g of dextrose ➤ 60 g of invert sugar ➤ 10 g of STAB 2000 ➤ 210 g grated coconut
Realisation	➤ Mix the Stab 2000 in 50 g of sugar, and reserve the mixture ➤ Mix the water and powdered coconut milk ➤ Heat to 25 ° C and incorporate the rest of the sugar, the dehydrated glucose, the dextrose and the invert sugar ➤ Heat to 45 ° C ➤ Incorporate the mixture of STAB 2000 and sugar ➤ Pasteurize at 85 ° C ➤ Mix ➤ Chinese ➤ Cool to 4 ° C ➤ Mature 24 hours ➤ Mix ➤ Stir in the grated coconut ➤ Turbine

Maple syrup jelly

Ingredients	➤ 240 g of water ➤ 510 g of maple syrup ➤ 120 g of maple vinegar ➤ 10 g of gelatin + 70g of water (gelatin mass prepared 24 hours in advance) ➤ 10g of agar agar ➤ 40g of dextrose
Realisation	➤ Prepare the gelatin mass 24 hours in advance (hydrate 10g of gelatin in 70g of water) ➤ Boil the water with the maple syrup and maple vinegar ➤ Mix the agar agar and dextrose ➤ Incorporate into the water and maple preparation ➤ Boil ➤ Incorporate the gelatin mass ➤ Pour into a frame, cool, detail



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SPÉCIFICATIONS	
<u>Physico-chemical specifications</u>	
Moisture	8 – 9.5 %
Chloride	Max. 50 mg/kg
Dextrose (on dry basis) - Purity	Min. 99.5 %
Granulometry (< 100 µm)	Max. 35 %
Granulometry (> 500 µm)	Max. 10 %
Sulphur dioxide	Max. 10 mg/kg
Sulphated ash	Max. 0.25 %
<u>Microbiological specifications</u>	
Total plate count	Max. 1000 cfu/g
Yeasts	Max. 100 cfu/g
Moulds	Max. 100 cfu/g
Salmonella	Abs / 25 g

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	365 Kcal / 1551 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	91 g
- Sugars	91 g
Dietary fibres	0 g
Proteins	0 g
Salt	12.5 mg



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ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof		
Celery and products thereof		
Cereals, gluten and products thereof		
Crustaceans and products thereof		
Tree nuts and products thereof		
Sesames seeds and products thereof		
Molluscs and products thereof		
Mustard and products thereof		
Milk and milk products		
Lupin and products thereof		
Eggs and products thereof		
Fish and products thereof		
Soya and products thereof		
Sulphur dioxide and sulphites > 10 ppm		
Coconuts and products thereof		

DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetalian	X	
Vegetarian	X	

PACKAGING / STORAGE	
Packaging	1 Kg plastic tin – Box of 12 x 1 kg - Pallet of 30 boxes (360kg) 5 Kg bags – Box of 5 x 5 kg – Pallet of 18 boxes (450 kg) 25 Kg bags – Pallet of 20 bags (500kg - 80 cm * 120 cm) - Pallet of 40bags (1000 kg – 100cm * 120 cm)
Storage conditions	Store inside, under cool and dry conditions
Shelf life	24 months its original and unopened packaging



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ARTICLE CODE	1 Kg ⇒ 450A	5 Kg ⇒ 455B	25 Kg ⇒ 330D
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We reserve the right to modify this data according to the evolution of our products.

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INGRÉDIENTS ALIMENTAIRES DEPUIS 1908



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