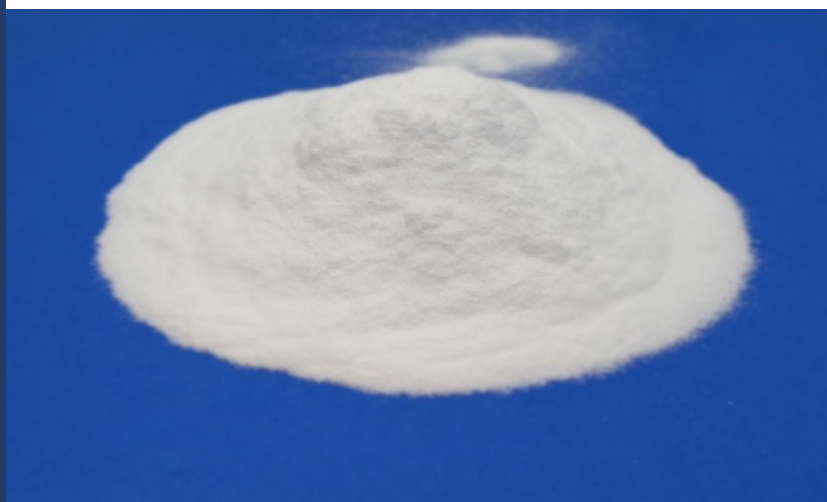




# Dextrose



## Description:

**Dextrose**, the monohydrate form of glucose, is a white crystalline sugar manufactured by enzymatic conversion of corn starch. It is mildly sweet (about 70% as sweet as sucrose), highly fermentable, and a natural flavor enhancer. Dextrose is readily used in dairy & veal calf diets as a carbohydrate energy source, feed intake enhancer, and natural sweetener.

## Analysis:

	Typical Value
Dextrose (glucose monohydrate) %	100.0

## Features:

- Highly digestible and fermentable energy source
- Natural sweetener
- Free flowing
- Water soluble
- Available in bulk, totes, and bags
- Produced in SQF-audited facility