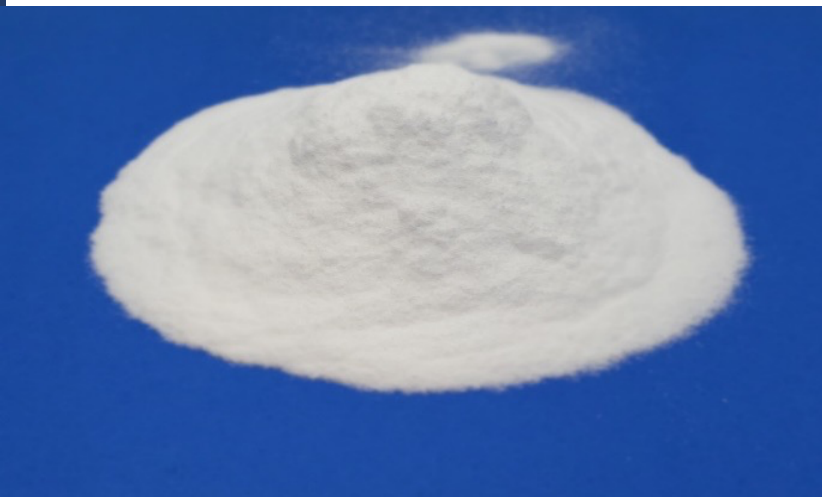




Dextrose



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 a variety of industrial applications.

Analysis:

	Typical Value
Dextrose (glucose monohydrate) %	100.0

Features:

- Highly digestible and fermentable
- Sugar-binding properties
- Natural sweetener
- Free-flowing
- Available in bulk, totes and bags
- Produced in SQF-audited facility