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□□□ □□□ □□ (Organic Glucose Syrup) □□□□□ □□□ □□ □□ □□ □□ □□□□  
□□□ , □□□ □□ (Organic Corn Syrup), □□□ □□ (Organic Starch Syrup), □□□ □□□ □□  
(Organic Glucose Liquid) □□□ □□□ □□□ . □□□ DE(Dextrose Equivalent) □□ □□ □□ , □□ □  
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- □□□ □□□ □□ **DE 20-40:** □□□ □□ , □□ □□ , □□□ □□ □□ □□ □□ .
- □□□ □□□ □□ **DE 40-60:** □□□ □□ , □□ □□ , □□□ □□ , □□ □□ □□□ □□ .

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<b>Dextrose Equivalent (DE)</b>	20-40	40-60
□□□ □ (%)	≥ 70	≥ 70
<b>pH (25°C)</b>	4.0-6.0	4.0-6.0
□□ □ (%)	≤ 30	≤ 30
□ (□□ □ )	□	□
□	□	□
□	25 kg / 50 kg □ , IBC □ , □	25 kg / 50 kg □ , IBC □ , □ □
<b>Shelf Life</b>	12□	12□
<b>Storage</b>	Store in a cool, dry place, sealed to avoid contamination	DE 20-40□ □

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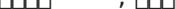
- 100% □□□ □□□ □
- □□ DE □□□ □□□ □□ □□ □
- □□□□□ (Non-GMO), □□ □ , □□□ □□
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- DE 20-40 → □□□ □ , □□ □ , □□ , □□ □□ □□ □□

- DE 40-60 →  $\square\square\square$      $\square\square$  ,  $\square\square$      $\square\square$  ,  $\square\square$  ,  $\square\square$      $\square\square$      $\square\square\square$      $\square\square$
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Two empty square boxes side-by-side.

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- USDA / NOP
  - EU
  - (Non-GMO)
  - ISO22000 / HACCP / GMP
  -

A horizontal row of six empty boxes, each divided into four quadrants by a vertical and a horizontal line, intended for students to draw tally marks.

Three small square boxes arranged horizontally, each containing two vertical black lines.

**Q: What does "DE" stand for in Organic Glucose Syrup, and how does it affect functionality?**

A: **DE** stands for **Dextrose Equivalent**. It indicates the percentage of reducing sugars present, relative to dextrose. A lower DE (like 20-40) means more complex carbohydrates, resulting in higher

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viscosity, less sweetness, and better anti-crystallization properties. A higher DE (like 40-60) means more simple sugars (glucose), leading to higher sweetness, lower viscosity, and better browning capabilities.

### **Q: Is Organic Glucose Syrup considered gluten-free?**

A: Yes, **Organic Glucose Syrup**, regardless of whether it's derived from organic corn or organic tapioca, undergoes extensive purification during processing. This removes proteins, making it inherently gluten-free and suitable for gluten-free product formulations.

### **Q: What is the primary source of your Organic Glucose Syrup?**

A: Our **Organic Glucose Syrup** is typically sourced from organic corn starch or organic tapioca starch. We can confirm the specific source for your order upon request.

### **Q: What is the shelf life and recommended storage for bulk quantities?**

A: Our **Organic Glucose Syrup** (both DE forms) typically has a shelf life of 12-24 months from the manufacturing date when stored in a cool, dry place, away from direct sunlight and freezing temperatures. Ensure containers are tightly sealed to prevent moisture absorption. Specific bulk storage recommendations will be provided with your order documentation.

### **Q: Can Organic Glucose Syrup be used as a standalone sweetener?**

A: While **Organic Glucose Syrup** provides sweetness, it is often used in conjunction with other sweeteners (like organic dextrose or organic sugar) to achieve a desired sweetness level while leveraging its functional properties for texture, binding, and anti-crystallization.





Want to learn more about this product or have any questions?

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