

Organic Dextrose Powder



What is Organic Dextrose Powder?

Organic Dextrose Powder comes in two essential forms: **Dextrose Monohydrate** and **Dextrose Anhydrous**. Both are pure, naturally derived sugars from organic corn starch, offering clean sweetness and rapid energy. They're ideal for clean-label food, beverage, and nutraceutical applications that need a quickly metabolized carbohydrate with specific functional properties.



Both our **Organic Dextrose Monohydrate Powder** and **Organic Dextrose Anhydrous Powder** are meticulously produced from 100% pure, organically grown corn starch. Through precise

enzymatic hydrolysis, the starch is broken down into glucose, then purified and dried into fine, crystalline powders. The key difference lies in their water content:

- **Organic Dextrose Monohydrate Powder:** Contains one molecule of water per molecule of dextrose. This makes it slightly less sweet by weight than anhydrous dextrose and gives it excellent flow properties. It's often preferred for applications where a bit more bulk or moisture retention is beneficial.
- **Organic Dextrose Anhydrous Powder:** Contains virtually no water. This means it offers a slightly higher sweetness and greater purity by weight. It's ideal for formulations where water content needs to be minimized or a more concentrated glucose source is required.

The organic certification for both forms guarantees that the corn is cultivated and processed without synthetic pesticides, herbicides, GMOs, or artificial additives, aligning with strict clean-label and natural ingredient standards.

Both forms of **Organic Dextrose Powder** are highly valued for:

- **Rapid Energy Source:** Directly absorbed, providing immediate and efficient energy.
- **Clean, Mild Sweetness:** Less sweet than sucrose (about 70-75% as sweet), with a clean taste.
- **Excellent Solubility:** Dissolves quickly and completely in water.
- **Aids Fermentation:** A readily fermentable sugar, essential for yeast activity.
- **Texturizing & Bulking Agent:** Contributes to body and mouthfeel.

Specifications

Attribute	Organic Dextrose Monohydrate Powder	Organic Dextrose Anhydrous Powder
Common Names	Organic Glucose Monohydrate, Organic Corn Sugar Monohydrate	Organic Glucose Anhydrous, Organic Corn Sugar Anhydrous
Origin	Derived from 100% Organic Corn Starch	Derived from 100% Organic Corn Starch
Appearance	Fine, white crystalline powder	Fine, white crystalline powder

Attribute	Organic Dextrose Monohydrate Powder	Organic Dextrose Anhydrous Powder
Sweetness Level	~0.70-0.75x the sweetness of sucrose	~0.70-0.75x the sweetness of sucrose (slightly higher by weight due to no water)
Caloric Value	~4 kcal/g	~4 kcal/g
Glycemic Index (GI)	High (GI = 100)	High (GI = 100)
Solubility	Highly soluble in water	Highly soluble in water
Dextrose Equivalent (DE)	99% min (Pure Dextrose)	99.5% min (Pure Dextrose)
Moisture Content	8.0-9.5% (monohydrate form)	Max 0.5% (anhydrous form)

Key Features & Applications

Both forms of Organic Dextrose Powder offer unique advantages for various B2B applications:

- **Immediate & Sustained Energy:** Ideal for **sports nutrition** (pre/post-workout, energy gels), **functional beverages**, and any product needing a quick, efficient energy source.
- **Clean & Neutral Sweetness:** Perfect for applications where a mild, non-overpowering sweetness is desired without affecting primary flavors, such as **beverages, confectionery, and baked goods**.
- **Versatile Functional Agent:** Acts as a vital **fermentable sugar** in baking and brewing, contributing to texture, browning, and moisture retention.
- **Organic & Clean Label:** Certified organic and non-GMO, our Dextrose powders meet stringent clean-label requirements, appealing to health-conscious consumers.

Specific Use Cases:

- **Organic Dextrose Monohydrate:** Preferred in **confectionery** for preventing crystallization, **baked goods** for texture and moisture, and **nutraceutical powdered mixes** where flow properties are important.
- **Organic Dextrose Anhydrous:** Ideal for **high-purity ingredient blends, tablet manufacturing** in pharmaceuticals/supplements, and applications where minimal water content is critical, such as

some **dry mixes** or **coatings**.

Why Choose Our Organic Dextrose Powders?

Partner with us for your **Organic Dextrose Powder** needs and offer superior products that align with key market trends:

Comprehensive Technical Support: Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development and regulatory compliance.

Tailored Solutions: Choose between Monohydrate and Anhydrous to perfectly match your product's specific functional and formulation requirements.

Guaranteed Organic & Clean Label: Both forms are derived from organic corn and processed to meet rigorous organic and non-GMO standards.

Superior Performance: Offers excellent solubility, clean sweetness, and critical functional properties for diverse applications.

Reliable & Scalable Supply Chain: We provide dependable sourcing and the capacity to meet your production demands, from small to bulk orders, consistently.

FAQs

Q: What is the primary source of your Organic Dextrose Powder?

A: Our **Organic Dextrose Powder** in both Monohydrate and Anhydrous forms is derived from **100% organically grown corn starch** through a natural enzymatic conversion process.

Q: What is the main difference between Organic Dextrose Monohydrate and Organic Dextrose Anhydrous?

A: The key difference is their water content and how they're processed. **Organic Dextrose Monohydrate** contains about 8-9.5% bound water, giving it excellent flow and a slightly less concentrated sweetness by weight. It's processed under specific conditions to form this crystalline structure. **Organic Dextrose Anhydrous** is virtually water-free (less than 0.5% moisture), resulting in a purer, more concentrated form of glucose by weight. It undergoes further drying steps to remove moisture.

Q: What is the sweetness level of Organic Dextrose compared to regular table sugar (sucrose)?

A: Both forms of **Organic Dextrose Powder** have about **70-75% of the sweetness of sucrose**. They offer a clean, mild sweetness that doesn't overpower other flavors in your product.

Q: Is Organic Dextrose suitable for diabetic consumers?

A: **Organic Dextrose** has a **high glycemic index (GI = 100)**, identical to pure glucose. This means it causes a rapid rise in blood glucose levels. While it's excellent for quick energy needs (like in sports nutrition), it's generally **not recommended for diabetic consumers** or those managing blood sugar, unless specifically used under medical guidance for hypoglycemia.

Q: What's the typical shelf life and recommended storage for bulk quantities?

A: Both our **Organic Dextrose Monohydrate** and **Organic Dextrose Anhydrous** typically have a shelf life of **24 months** from the manufacturing date. For optimal quality, they should be stored in a cool, dry place (below 75°F / 24°C), away from direct sunlight and moisture, in their original sealed, airtight packaging. Proper sealing is essential to prevent caking and maintain product integrity.

Q: Is your Organic Dextrose Powder gluten-free?

A: Yes, despite being derived from corn, both forms of our **Organic Dextrose Powder** are **gluten-free**. The manufacturing process thoroughly purifies the product, removing any gluten-containing proteins, making it safe for use in gluten-free formulations.

Q: Can these powders be used in beverages?

A: Absolutely! Both forms of **Organic Dextrose Powder** are **highly soluble in water**, making them ideal for a wide range of beverage applications, including functional drinks, powdered mixes, and juice blends, where they provide quick energy and clean sweetness.

Packing

