Organic Glucose Syrup

What is Organic Glucose Syrup?

Organic Glucose Syrup is meticulously produced from 100% pure, organically grown corn starch. Through a precise enzymatic hydrolysis process, the starch is broken down into a mixture of glucose, maltose, and longer-chain saccharides (dextrins). The specific hydrolysis conditions allow us to offer various grades of glucose syrup, characterized by their **Dextrose Equivalent (DE)**, which indicates the percentage of reducing sugars present (primarily glucose). A higher DE signifies a sweeter, less viscous syrup with more readily available monosaccharides. The organic certification 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.

Organic Glucose Syrup is highly valued for its unique combination of functional benefits and sensory appeal:

- **Controlled Sweetness:** Offers a clean, non-cloying sweetness that can be tailored by DE value, allowing for precise flavor control.
- **Rapid Energy Source:** High glucose content provides quick and efficient energy.
- **Excellent Humectancy:** Helps retain moisture, preventing products from drying out and extending shelf life.
- **Prevents Sugar Crystallization:** Crucial in confectionery and frozen desserts for controlling crystallization and maintaining smooth textures.
- **Enhances Body & Mouthfeel:** Contributes to a rich, full-bodied texture in beverages and baked goods.
- **High Stability:** Stable under various processing conditions, ensuring consistent product quality.
- **Binder & Thickener:** Acts as an effective binding agent and provides viscosity in liquid and semi-solid formulations.

With its functional versatility, clean-label appeal, and alignment with growing health and performance trends, our **Organic Glucose Syrup** is the ideal ingredient for manufacturers looking to enhance the nutritional profile and market appeal of their products with a pure, transparent, and superior sweetening and functional solution.

Specifications

Attribute	Details
Common Names	Organic Corn Syrup, Organic Glucose Liquid

Attribute	Details
Origin	Derived from 100% Organic Corn Starch
Processing	Enzymatic hydrolysis, purification, concentration
Appearance	Clear to light yellow, viscous liquid
Sweetness Level	Varies by DE; typically less sweet than sucrose at equivalent solids
Caloric Value	~4 kcal/g (on a dry solids basis, similar to sucrose)
Dextrose Equivalent (DE)	Customizable (e.g., DE 28-32, DE 42-45, DE 60-65)
pH	4.5-6.0 (typical)
Brix (Solids Content)	Typically 78-82% (customizable)
Viscosity	Varies by DE and Brix (higher DE/lower Brix = less viscous)
Microbiological Purity	Meets international food safety standards
Heavy Metals	Low levels, compliant with international regulations

Key Features

- **Customizable Sweetness (via DE):** Our ability to provide various **Dextrose Equivalent (DE)** grades allows you to precisely control the sweetness, viscosity, and functional properties to perfectly match your product's requirements.
- **Excellent Moisture Retention (Humectancy):** Helps keep baked goods soft, prevents candies from drying out, and maintains freshness over time, extending product shelf life.
- **Crystallization Control:** Prevents the formation of undesirable sugar crystals in confectionery, jams, and frozen desserts, ensuring a smooth, desirable texture.
- **Enhanced Body & Mouthfeel:** Adds desirable viscosity and a full-bodied sensation to beverages, sauces, and dressings, improving sensory appeal.
- **Rapid Energy Source:** The glucose component provides quick, accessible energy, making it suitable for active lifestyle products.

- **Organic & Clean Label:** Certified organic, non-GMO, and free from artificial additives, our glucose syrup meets the strict demands of clean-label and natural ingredient sourcing for discerning consumers.
- **Versatile Functionality:** Acts as a binder, thickener, humectant, and sweetener, making it an indispensable ingredient across numerous food and beverage categories.

Applications

Our **Organic Glucose Syrup** is an incredibly versatile and in-demand ingredient for a multitude of B2B applications across the food, beverage, and nutraceutical industries:

- **Confectionery:**
  - **Hard candies, jellies, caramels, and nougats:** Controls sugar crystallization, provides chewiness, and prevents stickiness.
  - **Chewing gum:** As a base component and plasticizer.
- **Baked Goods & Cereals:**
  - **Cakes, cookies, breads, and pastries:** Enhances moisture, texture, crust color, and extends shelf life.
  - **Granola bars, energy bars, and breakfast cereals:** Acts as a binder and natural sweetener.
- **Beverages:**
  - **Functional drinks, juice blends, and powdered drink mixes:** Provides body, sweetness, and rapid energy.
  - **Sports drinks:** As a carbohydrate source for quick fuel.
- **Frozen Desserts:**
  - **Ice creams, sorbets, and frozen yogurts:** Improves texture by preventing ice crystal formation and enhancing scoopability.
- **Sauces & Dressings:**
  - **Marinades, glazes, and condiments:** Adds body, shine, and balanced sweetness.
- **Nutraceuticals:**
  - As a binder and sweetener in functional gummies and syrups.

Why Choose Our Organic Glucose Syrup?

Partner with us for your **Organic Glucose Syrup** needs and secure a premium, high-demand ingredient that drives innovation and meets critical market trends:

- **Tailored to Your Needs:** Our ability to provide various DE grades means you get a glucose syrup precisely optimized for your specific product's sweetness, texture, and stability requirements.
- **Guaranteed Organic & Clean Label:** Derived from organic corn and processed to meet rigorous organic and non-GMO standards, vital for your clean-label product lines.
- **Superior Functional Performance:** Offers exceptional moisture retention, anti-crystallization properties, and body enhancement, ensuring high-quality and consistent finished products.
- **Reliable & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

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

A: Our **Organic Glucose Syrup** is derived from **100% organically grown corn starch** through a natural enzymatic hydrolysis process.

Q: What does "DE" mean in relation to Organic Glucose Syrup?

A: **DE stands for Dextrose Equivalent**. It indicates the percentage of reducing sugars (primarily glucose) in the syrup on a dry weight basis. A higher DE means more simple sugars, resulting in a sweeter, less viscous syrup with higher fermentability. A lower DE means more complex carbohydrates (dextrins), leading to a less sweet, more viscous syrup that is better for texture and body.

Q: Is Organic Glucose Syrup gluten-free?

A: Yes, despite being derived from corn, our **Organic Glucose Syrup is gluten-free**. The manufacturing process thoroughly purifies the syrup, removing any gluten-containing proteins, making it safe for use in gluten-free formulations.

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

A: Our **Organic Glucose Syrup** typically has a shelf life of **12-24 months** (depending on the DE and storage conditions). It should be stored in a cool, dry place (ideally below 70°F / 21°C) in its original sealed containers, away from direct sunlight and extreme temperatures, to maintain its quality and prevent crystallization or degradation.

Q: Can Organic Glucose Syrup be used as a sole sweetener?

A: While it provides sweetness, its primary role is often as a functional ingredient. Due to its milder sweetness compared to sucrose, it is frequently used in combination with other sweeteners (including high-intensity sweeteners) to achieve desired sweetness levels while leveraging its excellent functional properties (texture, humectancy, crystallization control).

Packing