

# GlucoWheat Bio Organic Glucose Syrup

The reliable tailor made organic product for your application



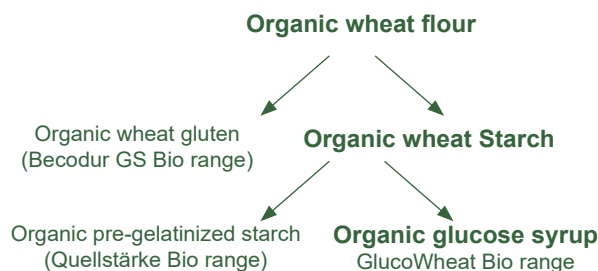
**GlucoWheat Bio** is an organic wheat-based glucose syrup. A refined, demineralized, concentrated organic product which is obtained by the controlled partial hydrolysis of food-grade starch through an enzymatic process.

Blattmann produces various grades of organic glucose syrup with different DE values, sugar compositions and dry substances. Every type has different characteristics that suites various applications in the food industry.

## Characteristics

- DE values of 30, 45, 60, 95
- Wide range of dry substances
- Transparent product
- Neutral taste
- Syrup (also available in powder form)
- Spelt glucose syrup also available
- GMO and Gluten free
- Available in bulk, 300kg drums, 900kg or 1.400kg IBC

## Blattmann - Organic glucose production



## Functional Properties

A low DE syrup will provide the following: Body, cohesiveness, foam stability, prevention of sucrose crystallization and viscosity. A high DE syrup will provide the following: Browning, fermentability, enhanced flavor, freezing-point depression, increase the osmotic pressure and sweetness.

Please contact our technical team for guidance.

## Diversity and reliability

Blattmann's glucose products offer many alternative functional properties to sugar as well as economic benefits. These are exceptional multi-purpose sweeteners and are widely used in food processing and other industries. They are a key ingredient in confectionery, soft drinks, jams, dairy and ice creams, sauces, as well as in pharmaceuticals and industrial processes.

Properties or functional use	Type of syrup			
	30DE	45DE	60DE	95DE
Browning reaction				
Bodifying agent				
Cohesiveness				
Freezing-point depression				
Fermentability				
Hygroscopicity				
Humectancy				
Foam stabilizer				
Prevention of crystallization				
Sweetness				
Viscosity				

# Organic Glucose Syrups

Product*		Glucowheat 30/72 EU-Bio	Glucowheat 30/77 EU-Bio	Glucowheat 45/78 EU-Bio	Glucowheat 45/80 EU-Bio	Glucowheat 60/79 EU-Bio	Glucowheat 95/70 Bio
No.		11530	11537	11543	11544	11560	11589**
Dry Substance (%)		70.5 - 72.8	76.2 - 77.7	76.7 - 78.7	79.4 - 81.4	78.0 - 80.0	70.0 - 73.0
°Brix at 20°C		73.9 - 75.9	79.6 - 81.2	79.0 - 81.0	81.8 - 83.8	79.0 - 81.0	73.9 - 75.9
DE-Value Lane-Eynon		28.0 - 33.0	28.0 - 33.0	38.0 - 50.0	38.0 - 50.0	55.0 - 65.0	90.0 - 99.0
pH 20% in KCL		3.5 - 5.5					
Hydrolysis		enzymatic					
Sugar Spectrum HPLC on d.s. (%)	Type	DE 30	DE 30	DE 45 HMS	DE 45 HMS	DE 60 HDMS	DE 95 HDS
	Dx (Glucose)	0.0 - 6.0	0.0 - 6.0	0.0 - 6.0	0.0 - 6.0	25.0 - 35.0	90.0 - 99.0
	DP2 (Maltose)	8.0 - 15.0	8.0 - 15.0	45.0 - 53.0	45.0 - 53.0	35.0 - 45.0	3.0 - 6.0
	DP3 (Maltotriose)	12.0 - 20.0	12.0 - 20.0	15.0 - 25.0	15.0 - 25.0	0.0 - 10.0	-

\*Customized parameters and Bio-Suisse quality also available

\*\* 11589: Only bulk delivery. Needs to be stored at 50-60°C to avoid crystallization



## CEREAL BARS OR GRANOLA

- Moisture control
- Browning regulation
- Texture management
- Improves adhesion



## BEVERAGES

- Body and mouthfeel improvement
- Fermentation aid (no declaration needed)



## CONFECTIONERY

- Crystallization control
- Sweetness management
- Browning regulation



## DAIRY & ICE CREAM

- Mouthfeel improvement
- Control of the freezing point & melting behavior
- Foam stabilizer

