

GlucoSpelt

Spelt Glucose Syrup

The reliable ingredient for 100% spelt product formulations



GlucoSpelt is a spelt-based glucose syrup. A refined, demineralized, concentrated product which is obtained by the controlled partial hydrolysis of food-grade starch through an enzymatic process.

The ideal ingredient for 100% spelt formulations.

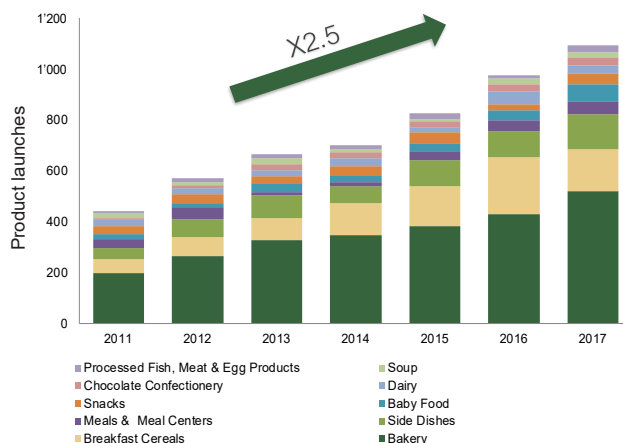
Characteristics

- DE values of 45 & 60
- Transparent product
- Neutral taste
- GMO and gluten free
- Available in bulk, 300kg drums, 900kg or 1.400kg IBC

Why Spelt?

- Spelt is a cereal that has been consumed for thousands of years
- Consumers perceive old cereals as healthier
- Strong market growth for spelt products in Europe - and rising
- Consumers are willing to pay a higher price for 100% spelt products

Spelt market (Mintel)



DE & Functional Properties

The term dextrose equivalent or DE can be regarded as an indication of how far the conversion process from starch to dextrose has gone.

Properties of a **Low-DE** syrup:

- Body
- Cohesiveness
- Foam stability
- Prevention of sucrose crystallization
- Viscosity.

Properties of a **High-DE** syrup:

- Browning
- Fermentability
- Enhanced flavor
- Freezing-point depression
- Increase the osmotic pressure
- Sweetness.

Customized parameters also available. Please contact our technical team for guidance.

Spelt Glucose Syrups

Product*		GlucoSpelt 45/80 EU-Bio	GlucoSpelt 60/79 EU-Bio
No.		11844	11860
Dry Substance (%)		79.4 - 81.4	78.1 - 80.0
°Brix at 20°C		81.8 - 83.8	79.0 - 81.0
DE-Value Lane-Eynon		38 - 50	55 - 65
pH 20% in KCL		3.5 - 5.5	
Hydrolysis		enzymatic	
Sugar Spectrum HPLC on d.s. (%)	Type	DE 45	DE 60
	Dx (Glucose)	0.0 - 6.0	25.0 - 35.0
	DP2 (Maltose)	45.0 - 53.0	35.0 - 45.0
	DP3 (Maltotriose)	15.0 - 25.0	0.0 - 10.0

*Customized parameters also available



SWEET BISCUITS & COOKIES

- Browning
- Sweetness
- Texture & structure
- Crispness
- Humectant



CEREAL BARS AND GRANOLA

- Binder
- Cohesiveness
- Sweetness
- Flavor enhancement
- Coating
- Crystallization and graining control



CONFECTIONERY

- Crystallization control
- Sweetness management
- Browning regulation
- Moisture pickup reduction
- Cold flow reduction
- Process improvement
- Texture improvement



DESSERTS & ICE CREAM

- Body & mouthfeel improvement
- Control of the freezing point & melting behavior
- Foam stabilizer
- Sweetness management

