GUJARAT AMBUJA EXPORTS LIMITED
CIN - L15140GJ1991PLC016151
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Dextrose Monohydrate

Dextrose Monohydrate is a white crystalline powdered sugar obtained from the complete hydrolysis of corn starch. This product is characterised by a delicate sweetness, high solubility and clarity in solutions, mobility and flow in the dry form.

Product Information

Product:	Dextrose Monohydrate
Description:	Dextrose Monohydrate is a white crystalline powdered sugar obtained from the complete hydrolysis of corn starch. This product is is characterised by a delicate sweetness, high solubility and clarity in solutions, mobility and flow in the dry form.
Function / Dosage:	Dextrose monohydrate has broad applications throughout the food and beverage industries. Typical applications include bakery products, beverages, dry mixes, confectionery, ice cream, pickles, processed meats and pharmaceutical products. Non food applications include adhesives and concrete formulations.
Specific Gravity:	Bulk Density (loose) 600 – 700 g/ml
Ingredients:	Dextrose monohydrate is made from maize starch. It contains <10mg/kg of sulphur dioxide and is free from other known allergens. Moisture 8.0 – 9.5%, Dextrose Equivalent > 99.5, pH (5% w/v solution) 4.0 – 6.0.
Country:	Made in India.
Packaging:	25/50kg Laminated HDPE bags with LLDPE liner.
Shelf Life:	24 months if kept in a cool place (<30°C)with limited head space. Do not refrigerate. May form lumps when exposed to moist conditions.
Regulations:	This product shall at the time of delivery conform in every respect to the provisions of the Food standards and Regulations made there under. GAEL does not use genetically modified organisms for the manufacture of their products and to the best of our knowledge, the above product is manufactured from raw materials that have not been genetically modified.

Specifications

Physical Appearance:	White Crystalline. Powder, Free from foreign matter, sweet in taste
Identification:	Positive for Dextrose
pH (1:1 Solution):	5.5 to 7.5
Free Acidity (ml of NaOH 0.1 N):	1 ml max
DE (Dextrose Equivalent):	99.5 to 101

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Ash (%):	0.25 max
SO_2 (ppm):	20 max
Starch:	Absent
Protein:	Absent
TPC(Count/gm):	<1000
Yeast & Mould(Count/gm):	<10
E-Coil(Count/10gm):	Absent
Salmonella(Count/25gm):	Absent

Nutritional Information

Energy (kj):	1532
Carbohydrates - total (g):	91.5
Sugar (g):	91.5
Protein (g):	0
Total Fat (g):	0
Saturated Fat (g):	0
Monosaturalted Fat (g):	0
Polyunsaturated Fat (g):	0
Cholesterol (mg):	0
Sodium (mg):	0
Potassium (mg):	0
Units based per 100:	g

Allergen Information

Cereals:	No
Crustaceans:	No
Eggs:	No
Fish:	No
Milk:	No
Nuts:	No
Peanuts:	No
Soy:	No
Sulphites:	< 10 mg/kg max

LIST OF INGRIDIENTS USED IN THE MANUFACTURING PROCESS:

1)Starch slurry
2)Liquefaction Enzymes-liquezyme supra
3)Sacchrification Enzyme-Optimax 4060
4)Hydrochloric acid
5)Sodium by carbonate

PRODUCTION CAPACITY:

50MT Per day.

MANUFACTURING PROCESS:

Dextose syrups/Dextrose monohydrte are the hydrolysis product of starch,The hydrolysis is carried out Enzymaticaly.The enzymatic hydrolysis of starch consists of two steps Liquifaction and Sacchrification.Liquefaction corresponds to the complete gelatinazation of starch slurry to enable the action of ά-amluse,followed by dentrinization to degree that would prevent in the later steps of the process,In Sacchrification steps ,olligosacchrides from liquefaction are further hydrolyzed in a more compllete manner to produce syrup with a high proportion of low molecular weight. For the production of dextroe monohydrate,The hydrolysate from the saccharification in purified and discolored for later to be concentrated in an evaporator and sent to crystallines,The resulting magma from the crystallines in named mass ecuile and in sent to a perforated screen centifuge basket to seperate the crystal from mother liquor The crystals are washed ,The crystals are the dried in a flash dryer – resulting in dextrose monohydrate.