

Tradin Organic Agriculture

The World's Leading Source of *Organic* Raw Materials

ORGANIC GLUCOSE SYRUP

Organic glucose syrup, relative to other organic sweeteners, offers many benefits in a range of applications. In baked goods, organic glucose syrup lends optimal browning and increased moisture retention. Used in chewy candies, organic glucose syrup contributes to longer shelf life and less hygroscopicity.

In ice cream and frozen desserts, organic glucose syrup helps achieve the desired degree of sweetness, freezing point depression, and texture.

Applications

- Baked Goods
- Bars and Snacks
- Cakes
- Chewy Candies
- Coffee Whiteners
- Cookies
- Fruit Preparations
- Hard Candies
- Ice Cream & Frozen Desserts
- Jams
- Condiments
- Sauces
- Dressings

Functional Properties of *Organic* Glucose Syrups

All functional properties of organic glucose syrups result from their composition. Sweetness, viscosity, boiling point, freezing point and osmotic pressure are all directly influenced by the molecular character of the syrup. Other properties such as solubility, water activity (Aw) and inhibition to crystallization have a high impact on the shelf life properties of foods and beverages. Of course, because many factors influence these properties including specific synergies, temperature and acidity, a syrup's functionality depends on more than the mere sum of the functional properties of its constituents.

Versatile sweetener:

Organic glucose syrup is clear, colorless and clean-tasting; it allows food producers to manage viscosity, body, mouthfeel, freezing point, texture and sweetness. Glucose syrup can be used to create a clear and vibrant appearance in many products. Used in hard candies, it creates a transparent glass. In bars it contributes desired humectancy and provides needed shelf stability. Spray-dried glucose syrups are ideal sources of carbohydrates in a wide range of food applications and can dissolve up to 30% solids in water (at room temperature). They contribute significantly to viscosity when used at high levels.

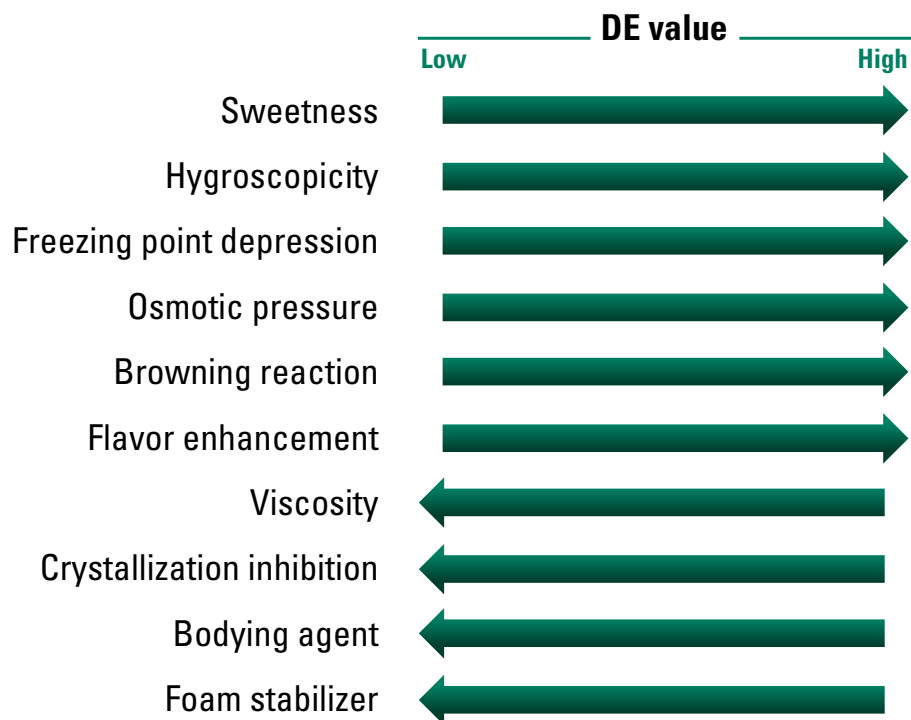


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(upon request)

Properties in Relation with Degree of Hydrolysis



Spray Dried Products: Key Applications

Application Area	Type	Functionality	Dosage
Bakery			
Coconut macrons	11196	Crystallisation prevention	5%
Cake	11196	Shelf life improvement	5% (on sugar)
Composed egg products	11196	Crystallisation prevention	5 - 10% (on sugar)
Creams	11196	Sweetness control	10 - 20% (on sugar)
Convenience Food			
Food Powders			
• Bakery	11196 / 11191	Aw / sweetness / fermentat.	5 - 10%
• Desserts	11196 / 11191	Sweetness / body	10 - 20%
• Ice cream	11191	Sweetness	10 - 20%
Dry soups/sauces	11196	Filling agent / sweetness	10 - 20%
Encapsulated oils/flavor	11196	Carrier, oxidation protection	10 - 20%
Spray dried products i.e. Caramel	11196	Carrier	10 - 40%
Baby food	11196	Carbohydrate source	5 - 30 %

Glucose syrups: Key Applications

Application Area	Glucose type	Ratio sacchr.:glucose	Functionality
Confectionery			
Hard candy	11144	50:50 / 20:80	Crystallisation control
Gums	11144 / 11160	50:50 / 20:80	Crystallisation control / Texture
Aerated products	11144 / 11160	50:50 / 20:80	Texture / Crystallisation control
Chewy candy	11144 / 11160	50:50 / 20:80	Viscosity / Texture Crystallisation control
Chewing gum	11144	50:50	Viscosity / Texture
Toffee / caramels	11144 / 11160 / 11191	60:40 (depending on recipe)	Colouring / Texture Browning effect
Dairy / Ice Cream / Fruit			
Yoghurt desserts	11144 / 11160	0:100 (low fruit) 50:50 (high fruit)	Sweetness
Coffee whitener	11130	100%	Body / carrier
Scoopable ice cream	11144 / 11191	80:20 / 50:50	Body / sweetness Melting behaviour
Portion ice cream (sticks)	11144 / 11191	75:25	Melting behaviour / Body
Jams	11144 / 11191	70:30	Sweetness control
Fruit preparations	11144 / 11191	70:30	Sweetness control
Bakery			
Gingerbread	11160	100% glucose syrup	Sweetness / Softness
Biscuits	11144 11160 11160	85:15 / 70:30 / 80:20	Hardness control Sweetness control Browning control
Cake	11160	85:15	Sweetness control Softness control
Wafels (low sugar content)	11144	Depending on total fermentation	Sweetness / Hardness
Wet fat cream (filling spring rolls)	11144	40:60 / 40:60	Sweetness control Shelf life
Fermented products			
• Rusks	11160	100% glucose syrup	Fermentation source
• Hamburg buns	11160	70:30	Sweetness / Colour

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