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Liquid Glucose Specification

Liquid Glucose is made from refined starch by acid hydrolysis or enzyme treatment following the process of refining and concentration. The main ingredients in this product are glucose, maltose, maltotriose and over maltotetrose. Liquid Glucoseappears colorless or yellowish and has a low, sweet taste. This product is used for improving the flavor, and extending the shelf life in soft candy, bread, cake etc. Liquid Glucose is also used to maintain the flavor and extend the shelf life in preserved fruits, glazed fruits, jams etc.

E No.	E953
CAS No.	8027-56-3
Einecs No	207-757-8
HS Code	17023010
Packaging	25kg
Place of origin	China
Certificate	Haccp, Kosher, Hala, ISO
Payment terms:	T/T or L/C
Port of dispatch	Shanghai, Tianjin, Qindao
Applications	Food grade Liquid Glucose can be used in
	pies, cream fillings, candies, jams and jellies,
	ice cream, etc.

Liquid Glucose		
Testing items	Specification	
Identification	White shapeless liquid without impurity by naked eyes	
Taste	sweet, wihout peculiar smell	
Color	White or yellowish	
Dry solids	76~86	



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DE	38-55
DE	36-33
PH	4.06.0
Maltose %	≥40
Boiling temperature °C	≥130
Transparence %	≥95
Sulphate ash %	≤0.4
As(mg/kg)	≤1.0
Pb(mg/kg)	≤0.5
Cu(mg/kg)	≤5.0
So2(mg/kg)	≤200
Bacteria Population/(cfu/g)	≤3000
Coliform Bacilli/(MPN/100g)	≤30
Pathogenic Bacterium	Negative

We're Food grade Liquid glucose **Manufacturers, Suppliers and Wholesalers** in China.

Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

Contact Us

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