



Makendi Dextrose Monohydrate

DESCRIPTION: Dextrose monohydrate, known as Edible Glucose, is a white crystalline sweet powder derived from refined corn starch, through enzymatic process.

PACKING: 25 KG woven bag or paper woven bag with PE liner. 800 sacks of 25 kg or 20 tons fit into 20’FCL

SHELF LIFE: 24 months in original and unopened packaging. Keep in a light-proof, well-closed, dry and cool place.

SPECIFICATIONS:

Parameter	Specifications		
Component	100% Dextrose		
Appearance	White and crystalline powder, without the impurity that can be seen by eye		
Taste	special sweet, no odor tastes		
Odor	With flavor of Dextrose Monohydrate, no odor smell		
Dextrose Equivalent Dry Matter%	≥99.0		
Specific Rotation (°)	52.0-53.6		
Moisture % (m/m)	≤10		
PH	4.0-6.5		
Microbiological Analysis			
As mg/kg	≤1.0	Total Plate Count	≤3000
Pb mg/kg	≤0.5	Coliforms MPN/100g	≤30
Sulfur Dioxide Residual mg/kg	≤30	Pathogenic Bacterium	Does not exist



APPLICATIONS: Tastes 60%-70% of the sweetness of sucrose's. It can be widely used in confectionery, beverages, biscuits, bakery products for better taste, quality and low cost. Easily dissolved, so it can be widely used in beverages and cold food. It can also be used for direct consumption since it can increase physical strength and endurance. It can be used as supplementary fluid for patients suffering low blood sugar, fever, dizziness collapse. Dextrose monohydrate is indispensable nutrient in destabilization. It has broad use in the food and pharmaceutical industry.