

## D.E. 40 GLUCOSE SYRUP

GENERAL CHARACTERISTICS	
<b>Physical aspects</b>	Clear syrup, Without color or slightly yellow. Pasty substance
<b>Organoleptic aspects</b>	Typical odour and flavour
<b>Origin</b>	Wheat / Corn Purified watery solution, concentrated in nutritives saccharides, obtained with starch hydrolysis
<b>Chemical status</b>	An equivalent dextrose near 40, resulting of a light hydrolysis
<b>Ingredient</b>	Glucose Syrup, Anti-foam agent (10 – 20 ppm)

DESCRIPTION	
<b>Function / Properties</b>	<ul style="list-style-type: none"> <li>➤ Strong anti granulating power</li> <li>➤ Relatively high viscosity</li> <li>➤ Good binding power</li> <li>➤ Light hygroscopicity</li> <li>➤ Light sweet taste</li> <li>➤ Reduction of saccharose's granulation risks</li> <li>➤ Sweet taste modulation</li> </ul>
<b>Applications</b>	<ul style="list-style-type: none"> <li>➤ Candies and Chocolate Candies</li> <li>➤ Baking and Cooking</li> <li>➤ Coating and Topping</li> <li>➤ Cereal Bars</li> <li>➤ Aroma Support</li> </ul>



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RECIPE	
<b>Orange Marshmallow</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 425g + 20g of sugar</li> <li>➤ 65g of DE40 glucose syrup</li> <li>➤ 130g of water</li> <li>➤ 160g of gelatine mass</li> <li>➤ 150g liquid egg whites</li> <li>➤ 1g cream of tartar</li> <li>➤ 45g of orange zest</li> <li>➤ 2g of vanillin</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>➤ Prepare the gelatin mass 24 hours before use</li> <li>➤ Slowly whip the egg whites, 20g of sugar and the cream of tartar</li> <li>➤ Cook the remaining sugar with the glucose syrup and water</li> <li>➤ Pour the cooked sugar over the egg whites</li> <li>➤ Let cool</li> <li>➤ Stir in the orange zest and vanillin</li> <li>➤ Poach on greased plastic sheets</li> <li>➤ Reserve</li> <li>➤ When the marshmallow is properly gelled, coat it</li> </ul>
<b>After-eight</b>	
<b>Ingredients</b>	<p>Mint jelly</p> <ul style="list-style-type: none"> <li>➤ 675g of water</li> <li>➤ 105g of sugar</li> <li>➤ 205g of get 27</li> <li>➤ 125g of gelatin mass</li> <li>➤ 7g of agar agar</li> </ul> <p>Cocoa juice</p> <ul style="list-style-type: none"> <li>➤ 770g of water</li> <li>➤ 95g of cocoa powder 20% fat</li> <li>➤ 245g of DE40 glucose syrup</li> </ul>
<b>Realisation</b>	<p>Mint jelly</p> <ul style="list-style-type: none"> <li>➤ Predisperse the agar agar in the sugar</li> <li>➤ Incorporate in water</li> <li>➤ Boil, stirring vigorously</li> <li>➤ Incorporate the gelatin mass then the Get 27</li> <li>➤ Pour and reserve in positive cold</li> </ul> <p>Cocoa juice</p> <ul style="list-style-type: none"> <li>➤ Boil the mixed ingredients</li> <li>➤ Chinese and pipette</li> </ul>
<b>Fruit jellies</b>	
<b>Ingredients</b>	<p>Raspberry</p> <ul style="list-style-type: none"> <li>➤ 238g of raspberry puree</li> <li>➤ 44g of DE40 glucose syrup</li> <li>➤ 315g of sugar</li> <li>➤ 8g of yellow pectin</li> </ul> <p>Strawberry</p> <ul style="list-style-type: none"> <li>➤ 117g of strawberry puree</li> <li>➤ 44g of DE40 glucose syrup</li> <li>➤ 332g of sugar</li> <li>➤ 8g of yellow pectin</li> </ul> <p>Mango / lemon</p> <ul style="list-style-type: none"> <li>➤ 84g of mango puree and 47g of lemon puree</li> </ul>



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	<ul style="list-style-type: none"> <li>➤ 40g of DE40 glucose syrup</li> <li>➤ 312g of sugar</li> <li>➤ 8g of yellow pectin</li> <li>➤ 10g of 50% tartaric acid solution</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>➤ Disperse the pectin in the sugar</li> <li>➤ Mix the ingredients in the fruit puree</li> <li>➤ Bring to a boil for at least 30 seconds until the right brix is reached</li> <li>➤ Check the pH and correct if necessary</li> <li>➤ Pour in frame</li> <li>➤ Cut after 24 hours</li> </ul>
<b>Toppings</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>➤ 850g of water</li> <li>➤ 25g of pectin X58</li> <li>➤ 430g + 40g of sugar</li> <li>➤ 375g of DE40 glucose syrup</li> <li>➤ 3g of 50% citric acid solution</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>➤ Mix the pectin in 40g of sugar and add the water</li> <li>➤ Boil then add the rest of the sugar and the DE40 glucose syrup</li> <li>➤ Baked again to 50/55 brix</li> <li>➤ Add the citric acid solution</li> </ul>

<b>SPECIFICATIONS</b>	
<b><u>Physico-chemical specifications</u></b>	
<b>Dry substance</b>	79 – 80.9 %
<b>DE</b>	39 - 44
<b>Dx – Glucose</b>	15 – 21 %
<b>Dp2 – Disaccharides</b>	10 – 16 %
<b>Dp3 – Trisaccharides</b>	8 – 15 %
<b>pH</b>	3.5 – 5.5
<b>Sulfure Dioxyde</b>	Max 10 ppm
<b><u>Microbiological specifications</u></b>	
<b>Total plate count</b>	Max 1000 ufc/g
<b>Yeasts</b>	Max 100 ufc/g
<b>Moulds</b>	Max 50 ufc/g



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NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	318 Kcal / 1352 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	80 g
- Sugars	25 g
Fibers	0 g
Proteins	0 g
Salt	12,5 mg

ALLERGENS		
	Presence	Cross Contamination
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

REGULATORY DATA	
GMO	Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms not contains genetically modified substance.
Ionization	The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization.
Nanomaterials	The product is not made with nanotechnologies and does not contain no nanomaterial referring to regulation EC n°1169/2011.



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DIET		
	Suitable for	Certified
Halal	X	
Kosher	X	X
Vegetarian	X	
Vegan	X	

PACKAGING / STORAGE	
Packaging	1 Kg plastic tin – Box of 12 x 1kg – Pallet of 30 boxes (360 kg) 10 kg bucket – Pallet of 36 bucket (360 kg) 85 kg net keg – Pallet of 6 keg (510 kg) 1400 Kg net container
Storage conditions	Store under cool and dry conditions, in its original unopened packaging.
Shelf life	24 months minimum in original sealed packaging.

**ARTICLE CODE**    1 Kg ⇒ 10139            10 Kg ⇒ 10059            85 Kg ⇒ 747D            1400 Kg ⇒ 1497C

*We reserve the right to modify this data according to the evolution of our products.*

**Société Louis François S.A.S**

17 rue des Vieilles Vignes – Z.A Pariest – BP 86 – Croissy Beaubourg – 77314 Marne La Vallée Cedex 2 – France  
Tél : 01 64 62 74 20 | Fax : 01 64 62 74 36 | clients@louisfrancois.com



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