

Dextrose applications

Product	Processed Foods	Baked Goods	Beverages	Confectionery
Cerelose® Dextrose 020010 a general-purpose monohydrate dextrose	condiments, canned products, frozen foods, meat products, pickles, preserves, table top sweeteners	bread, buns, cakes, cookies, fillings, glazes, icings, rolls, sweet yeast goods	fermented beverages, light beers	pan-coated confections, chewing gum
Cerelose® Liquid Dextrose 026170	condiments, canned products, frozen foods, meat products, pickles, preserves	bread, buns, cakes, cookies, fillings, glazes, icings, rolls, sweet yeast goods	fermented beverages, light beers	pan-coated confections
Cerelose® Coarse Dextrose 020330, 020370	dry mixes, table top sweeteners	bakery mixes, spice blends	beverage powders	tableted confections
Cerelose® Fine Grade Dextrose 020600	dry mixes, spice blends	bakery mixes, cakes, doughnuts, fillings, icings		candy coatings, chewing gum, creme fillings
Cerelose® Very Fine Dextrose 020670	dry mixes, spice blends	bakery mixes, cakes, doughnuts, fillings, icings		candy coatings, chewing gum, creme fillings
Cerelose® Anhydrous Dextrose 024010	dry mixes, spice blends		beverage powders	chocolate, compound coatings
Unidex® Agglomerated Dextrose 020540	dry mixes, spice blends, coated dry fruits, table top sweeteners		beverage powders	tableted confections, pressed candies
Royal-T® Dextrose with maltodextrin 020510	dry mixes, spice blends, coated dry fruits			tableted confections, pressed candies
Royal® Glucose Liquid 026260	vinegars	bread, buns, cakes, cookies, fillings, snack cakes	fermented beverages, light beers	pan coated confections

Handling and Storage Recommendations:

Dextrose in bags should be stored in a clean, dry area (less than 55 percent relative humidity) and not exposed to prolonged high temperatures (less than 90°F/32°C). Bulk trucks of dry dextrose are self-unloading; railcars can be unloaded pneumatically, or mechanically using plant equipment. The product can be stored in stainless steel bins and transported pneumatically through a closed system to the use point.

Bulk trucks of liquid dextrose are usually self-unloading and do not require heating. Liquid railroad cars are heated with low pressure plant steam and unloaded either by plant air pressure, or by a plant pump. Liquid dextrose or Royal® Glucose Liquid should be stored and distributed at 125–140°F.

The information is presented in good faith for your consideration, investigation, and independent verification. Corn Products and its affiliates make no warranty about the accuracy or completeness of the information contained in this sheet or the suitability of any of its products for your specific intended use.

Maltodextrin and Corn Syrup Solids applications



Globe® Plus Maltodextrins	Processed Foods	Baked Goods	Beverages	Confectionery
Globe® Plus 100200 10 DE	dairy products, dry mixes, meat products, nutritional bars, spray dried ingredients, spice and seasoning blends, infant formula, reduced fat products, sauces and salad dressings, table top sweeteners	icings and glazes, reduced fat products	sport beverages, nutritional supplements	panned candies
Globe® Plus 100300 15 DE	dairy products, dry mixes, meat products, nutritional bars, spray dried ingredients, spice and seasoning blends, infant formula, reduced fat products, sauces and salad dressings, table top sweeteners	icings and glazes, reduced fat products	sport beverages, nutritional supplements	panned candies
Globe® Plus 100400 18 DE	dairy products, dry mixes, meat products, nutritional bars, spray dried ingredients, spice and seasoning blends, infant formula, reduced fat products, sauces and salad dressings, table top sweeteners	icings and glazes, reduced fat products	sport beverages, nutritional supplements	panned candies
Globe® Corn Syrup Solids				
Globe® 019220 22 DE	dry products, dry mixes, meat products, coffee whiteners, peanut butter, spice and seasoning blends	cakes, cake doughnuts, cookies, icings and glazes, pies and doughnut fillings, snack bars	beverage mixes	
Globe® 019240 24 DE	dry products, dry mixes, meat products, coffee whiteners, peanut butter, spice and seasoning blends	cakes, cake doughnuts, cookies, icings and glazes, pies and doughnut fillings, snack bars	beverage mixes	
Globe® 019280 28 DE	dry products, dry mixes, meat products, coffee whiteners, peanut butter, spice and seasoning blends	cakes, cake doughnuts, cookies, icings and glazes, pies and doughnut fillings, snack bars	beverage mixes	
Globe® 019400 42 DE coarse	dry products, dry mixes, meat products, coffee whiteners, peanut butter, spice and seasoning blends	cakes, cake doughnuts, cookies, icings and glazes, pies and doughnut fillings, snack bars	beverage mixes	chewy candies, hard candies
Globe® 019420 42 DE regular	dry products, dry mixes, meat products, coffee whiteners, peanut butter, spice and seasoning blends	cakes, cake doughnuts, cookies, icings and glazes, pies and doughnut fillings, snack bars	beverage mixes	chewy candies, hard candies
Globe® 019530 55 DE	dry products, dry mixes, meat products, coffee whiteners, peanut butter, spice and seasoning blends	cakes, cake doughnuts, cookies, icings and glazes, pies and doughnut fillings, snack bars	beverage mixes	chewy candies, hard candies

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Handling and Storage Recommendations:

Maltodextrin: Store under cool, dry conditions, preferably less than 80°F/27°C and less than 55 percent relative humidity. Under these conditions, shelf life of unopened bags may be indefinite. Testing every three months is recommended to affirm that quality is being maintained. Store away from odoriferous materials to maintain premium integrity.

Corn Syrup Solids: Store under cool, dry conditions, preferably less than 75°F/27°C and less than 55 percent relative humidity. Under these conditions, shelf life of unopened bags may be indefinite. Testing every three months is recommended to affirm that quality is being maintained. Store away from odoriferous materials to maintain premium integrity.

Note: According to Food Chemicals Codex Maltodextrin has less than 20 dextrose equivalent and Corn (Glucose) Syrup Solids have not less than 20 dextrose equivalent.

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