



DESTILLER

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CRYSTALLIZED GRAPE DEXTROSE MONOHYDRATE



Crystalline Grape Dextrose Monohydrate. This is an authentic fraction of the monosaccharide glucose present in grape juice. It occurs in the form of white crystals with a purity of > 99%.

Sweetness

Low sweetening power (POD = approx. 70% compared to sucrose)

Colour



DESTILLER

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Godziny pracy
Poniedziałek - piątek 8:00 - 18:00
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Maillard reaction - caramelisation (160°C)

Solubility

Low solubility (lower than sucrose) at $T < 55^{\circ}\text{C}$ High solubility (higher than sucrose) at $T > 55^{\circ}\text{C}$

Antifreeze power

Lowers the freezing point

PAC = 1.9

Glycemic index (GI)

Glucose GI = 100

Main functions

Serves to control and balance the level of sweetness

Improves structure and has an anti-crystallising effect

Immediate source of energy restoring the body's energy reserves under stress

It is a reducing sugar and helps to inhibit oxidative degradation, thus stabilising easily oxidisable substances and colour

