

DEXTROSE



Dextrose is utilized as a **nutrient and carrier** in a wide range of plant care formulations. It can be used in **plant nutritional applications**, and as **carbon/energy source** for **development of a robust soil microbial population** required for plant health. **Roquette's Dextrose** is the crystallized form of D-glucose, and is obtained via starch hydrolysis. Dextrose is a white powder available in two crystalline forms as well as in liquid form:

- **Dextrose monohydrate** contains a water molecule and crystallizes in plates
- **Anhydrous dextrose** does not contain water and forms prism-shaped crystals
- **Liquid dextrose** contains dextrose at a concentration of 70% dry matter

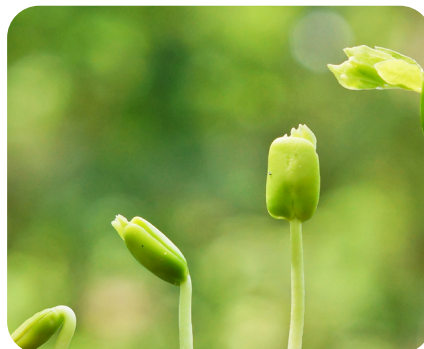
The major advantage of Roquette dextrose is the wide range of product grades that are available. Equally important is **functionality** in a **wide variety of plant nutrition formulations** and as an **energy source** for plants and soil microbiota.

HOW TO USE?

As a green carrier or biodegradable binder in the formulation of nutrients and active ingredients, or as a direct energy source for plants, soil microbes and fermentation processes.

- Binder/carrier formulations
- Foliar applications
- Granulated nutrients
- Microbial application

Dextrose can be purchased in powder or liquid form.



OUR ADVANTAGES

PARTICLE SIZE

- Multiple grades available based on particle size

FLOWABILITY

- Good flowability characteristics

EASE OF USE

- Easily dissolved with low risk of contamination

NON-SEASONAL

- Available globally in liquid and powder all year round

DEXTROSE

| | |
|----------------|---|
| Powder | Dextrose content 99% min. |
| Liquid | Dextrose content 80% to 99% |
| pH @ 50% | 5 approx. |
| Powder Density | 62 kg/l approx. |
| Ash | Low content |
| Granulometry | Available in several forms or granulations to meet requirements |

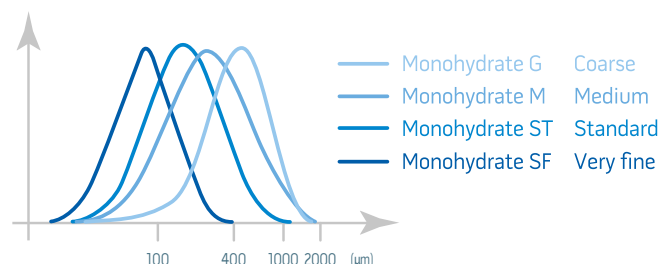
| Solution | DE | Glucose | Di/Polysaccharides | Dry Matter |
|----------------------|-------|---------|--------------------|------------|
| Glucose syrup 74/904 | 90DE | 84 | 16 | 74% |
| Glucose syrup 74/968 | 95DE | 94 | 6 | 74% |
| Liquid Dextrose | 100DE | 99 | 1 | 70% |

| | |
|----------------------|---|
| Storage temperature | 5 – 30° C |
| Storage instructions | Closed container, protect from humidity |
| Shelf life | 12 months |
| Packaging | 25 kg, 500 kg, 1000 kg, 2000 lbs, Bulk |

RANGE

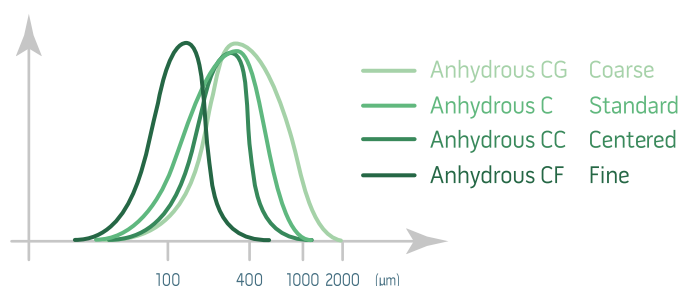
Roquette dextrose monohydrate

In order to best meet the needs of your application, Roquette offers you a range of **dextrose monohydrate** products with a variety of particle size distributions.



Roquette anhydrous dextrose

The Roquette range includes various grades of **anhydrous dextrose** which differ mainly in their particle sizes.



QUALITY INFORMATION

- Halal
- Human Nutrition: FSSC 22000
- Kosher
- Non-GMO*

CAS NUMBER

- Glucose syrup: 8029-43-4
- Dextrose monohydrate: 14431-43-7
- Dextrose anhydrous: 50-99-7

(*) According to EU regulation 1829/2003 -1830/2003