



PRODUCT PROFILE

GLUCIDEX® 21 | Corn Dried Glucose Syrup DE 21

Product Name	GLUCIDEX® 21
Generic Name	Maltodextrin and Dried Glucose Syrup
Physico-chemical properties	
Key Attributes of product type (Functional properties, value proposition)	Neutral taste.
Ingredient Raw material	Corn
Dry Substance	94 %
Reducing Sugar	21 % max
Others component	~10% Mono+Disaccharides
Calories	3.8 Kcal/g
SPECIALIZED NUTRITION RTD	
Usage	Energy
Recommended dosage	10
Solubility @ Neutral pH (From 1 low to 5 high)	4
Solubility @ Acid pH (From 1 low to 5 high)	4
Stability to heat treatment (From 1 low to 5 high)	5
Viscosity (From 1 low to 5 high)	3
Overall Aroma + Top Note	Neutral
Taste - Sweetness (Score on 10 with sucrose = 10)	2
SPECIALIZED NUTRITION Bars	
Bars - usage	Binding / Energy
Bars - Taste - Sweetness (Score on 10 with sucrose = 10)	2
Bars - Machinability (From 1 low to 5 high)	2

Bars - Texture - Hardness (From 1 low to 5 high)	2
Bars - Texture - Elasticity (From 1 low to 5 high)	2
Bars - Texture - Sandiness (From 1 low to 5 high)	1
Bars - Binding Power (From 1 low to 5 high)	3



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