

### GENERAL CHARACTERISTICS

<b>Physical aspects</b>	Glucose Syrup. Pasty substance
<b>Organoleptic aspects</b>	Typical taste and odour
<b>Origin</b>	Wheat / Corn Aqueous solution obtained by enzyme hydrolysis of starch
<b>Ingredient</b>	Glucose Syrup

### DESCRIPTION

<b>Function / Properties</b>	<ul style="list-style-type: none"> <li>➤ Sweet taste modulation</li> <li>➤ Prevents sucrose crystallisation</li> <li>➤ Improves water retention in products</li> </ul>
<b>Applications</b>	<ul style="list-style-type: none"> <li>➤ Jelly</li> <li>➤ Fillings</li> <li>➤ Candied Fruits</li> <li>➤ Fondant</li> <li>➤ Toppings</li> <li>➤ Sugary drinks free-alcohol</li> </ul>

### RECIPE

#### Marshmallow Pepper

<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 1L of water</li> <li>- 300g of sugar</li> <li>- 50g of Sichuan pepper</li> <li>- 2g of Vanilla Pods</li> <li>- 3 Star anise</li> <li>- 124g of DE60 Glucose Syrup</li> <li>- 122g of gelatin (15,25g of fish gelatin powder hydrated with 7 times its weight of water). See the preparation protocol of the mass gelatin.</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Make infusion syrup with water, 200g of sugar, pepper, vanilla and the star anise</li> <li>- Add rest of sugar and half of glucose syrup in 41g of infusion syrup</li> <li>- Whip the gelatin with the rest of glucose syrup, then incorporate step by step the previous blend</li> <li>- Add 120g step by step of infusion syrup</li> <li>- Pour in frame</li> <li>- Cut after 24 hours</li> <li>- Coat with powder of Maltitol</li> </ul>

Gingerbread	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 400g maple syrup 82° brix</li> <li>- 100g of DE60 glucose syrup</li> <li>- 200g eggs</li> <li>- 300g milk</li> <li>- 100g powder of sorbitol</li> <li>- 400g flour T45</li> <li>- 100g ryetone 240</li> <li>- 12g baking powder PF</li> <li>- 6g powder sunflower lecithin</li> <li>- 4g green anise</li> <li>- 8g Cinnamon powder</li> <li>- 4g ginger powder</li> <li>- 2g nutmeg</li> <li>- 4g ground cardamom</li> <li>- 200g colza oil</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Mix maple syrup with glucose syrup, eggs and water</li> <li>- Disperse baking powder with lecithin, sorbitol and ryetone in the flour</li> <li>- Add spices and mix</li> <li>- Add colza oil step by step</li> <li>- Pour 400g in mold of 18 cm</li> <li>- Cook 30 min at 160°C</li> </ul>

SPECIFICATIONS	
<b><u>Physico-chemical specifications</u></b>	
<b>Dry substance</b>	79.6 – 81.2 %
<b>Dx – Glucose</b>	21 - 35 %
<b>Dp2 – Disaccharides</b>	35 - 45 %
<b>Dp3 – Trisaccharides</b>	Max. 10 %
<b>pH</b>	3.5 - 5.5
<b>Sulfure Dioxyde</b>	Max. 10 mg/kg
<b>Viscosity at 30°C</b>	Approx. 12 000 mPa.s
<b>Viscosity at 40°C</b>	Approx. 3 700 mPa.s
<b>Viscosity at 50°C</b>	Approx. 1 400 mPa.s
<b>Viscosity at 60°C</b>	Approx. 650 mPa.s
<b><u>Microbiological specifications</u></b>	
<b>Total plate count</b>	Max. 1 000 ufc/g
<b>Yeasts</b>	Max. 100 ufc/g
<b>Moulds</b>	Max. 50 ufc/g



The information contained in this publication is believed to be true and accurate to the best of our knowledge. It is the responsibility of the user to check before use that the products are suitable for the intended purposes. The users are also obliged to ensure that all legal requirements for the use of the products are being complied with; this also includes the legality of the use of the product itself. This version of the specification replaces all previous versions, and is valid without signature.

NUTRITIONAL INFORMATION FOR 100G	
Energetic Value	321 Kcal / 1363 KJ
Lipids	0 g
- Saturated Fatty Acid	0 g
Carbohydrates	80 g
- Sugars	56 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)
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 ⇒ 10221            10 Kg ⇒ 1623            85 Kg ⇒ 641D

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

**Société Louis François S.A.S**

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