

D-XYLOSE

Your benefits

Taste and sweetness come very close to conventional sugar. When heated, the tanning effect of the foods is enhanced thanks to the D-Xylose. This has particular advantages for bakery products. There is no strain on the sugar metabolism. The taste and aroma of sweet foods can be significantly improved.

Production

Xylose is a natural product and is obtained by fermentation from corn cob seeds. It is a simple vegetable sugar.

Shelf life

24 months

Packaging

25 kg bags

Application

- Animal feed
- Soy souce
- Food from seafood
- Beverages
- Dessert products
- Bakery products
- Cosmetic industry (for moisturizing cosmetic products)
- Dental care: toothpaste / mouthwash

Legislation

BP, FCC, USP standard

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