



008311

Average nutritional values per 100g

Energy	318 Kcal / 1369kJ
Fats	0g
Saturated fatty acids	0g
Carbohydrates	80.5g
Sugars	29.8g
Fibres	0g
Proteins	0g
Salt	0.01g

**DGF**  
Service

# GLUCOSE SYRUP

Dextrose Equivalent: 37-41



## Description

Sweet base obtained from starch chemical and enzymatical hydrolysis. Specially made without sulphites to comply with the China Food regulation.



## Ingredients

Glucose syrup, preservative: sodium hydrogen sulphite.



## Advantages for a Chef

The glucose syrup brings elasticity and enables a better conservation of the product. It melts easily and absorbs any liquid.



## Popular applications

Candy confection, creams, whipped ganaches, soft caramel. It is also used for sugar art creation.



## Targeted clientele

Bakeries, pastry shops.



## Storage conditions

24 months in a cool and dry place, preserved from direct sunlight.





## MILK CHOCOLATE ICING

- Food grade gelatin powder 200 bloom DGF Service 15g
- Water (1) 90g
- Water (2) 110g
- Caster sugar 225g
- Glucose syrup DGF Service 225g
- UHT sterilised cream 35% DGF Royal 110g
- White chocolate 30% DGF Service 110g
- Milk chocolate couverture 33% DGF Service 110g

Soak the gelatin in cold water.

In a saucepan, boil the water with the sugar, the glucose and the cream.

Pour on the chocolates.

Add the hydrated gelatin.

Mix to emulsify.

Use at 27°C.

## CHOCOLATE GLAZE

- Dark chocolate couverture 55% DGF Service 1000g
- Glucose syrup DGF service 600g

Melt the chocolat at 40°C.

Add the glucose syrup.

Mix.

Let crystallize.

## SOFT CARAMEL WITH FLEUR DE SEL SALT

- Caster sugar 100g
- Glucose syrup DGF service 80g
- UHT sterilised cream 35% DGF Royal 120g
- Sweetened condensed milk 60g
- Extra fine incorporation butter DGF Royal 160g
- Fleur de sel salt 1g

In a saucepan, caramelize the sugar and the glucose.

Add the cream previously heated.

Boil.

Add the condensed milk, butter and salt flower.

Mix to emulsify.



Find all our pastry ingredients, frozen range and decor products in our La Pâtisserie by **DGF**, Four à Idées et Décor catalogues.

### Same product category

- 008301: Trimoline



- 008317: Isomalt



- 008050: Icing powder, perpetual snow



- 008222: Ready to roll covering fondant

