

## LIQUID GLUCOSE

Bluecraft Agro's Liquid Glucose is a liquid syrup that acts as a sweetener in food production. It is used as a thickener and moisture retaining agent in confectionery, ice cream, jams, jellies and pre-made baked goods.

PARAMETERS	SPECIFICATION
Appearance	Colourless to light yellow colour syrup
DE (Dextrose Equivalent) %	40-45
Dry Solids %	82 - 84
PH	4.5 - 5.5
SO <sub>2</sub> ppm (Confectionery)	400 Max
SO <sub>2</sub> ppm (Pharma)	Less than 50
Starch	Absent



## SORBITOL 70%

Bluecraft Agro's Sorbitol is a natural sweetener, water-soluble polyhydric alcohol used as a vital ingredient in various industries, including food, pharmaceutical, cosmetic, explosive, industrial building, etc. They are available in IP, BP, and USP grades.

PARAMETERS	SPECIFICATION
Description (Characteristics)	Clear, Colourless, Syrupy Liquid miscible with water
Identification	
(A) HPLC Chromatogram	<b>A.</b> As per test
(B) Optical Rotation	<b>B.</b> +1.50 to +3.50
(C) Clarity @25°C	<b>C.</b> Clear, syrupy liquid at a temperature of 25°C
Reducing Sugars	Not less than 12.8 ml of 0.05M Sodium Thiosulphate
Assay (Dry Solid)	Anhydrous Substance 68% to 72 m/m
Assay (as D-Glucitol or D-Sorbitol)	72% to 92% as D-Glucitol or D-Sorbitol (Anhydrous Substance)



## AMYLOJEL™ - SSG

Bluecraft Agro's Amylojel™ is a white, free-flowing powder derived from Potato, i.e. Sodium Starch Glycolate (SSG). They are manufactured in different grades, such as USP, BP and IP. They are used as a food stabilizer and anti-aging agent in bread and ice cream.

PARAMETERS	SPECIFICATION
Description	A white or almost white, fine, free-flowing powder, very hygroscopic
Sodium Glycolate	2% max. w/w
Settling Volume	NMT 45.0 ml
Assay	2.8-4.2% of sodium
Heavy metals	20ppm max
Iron	20ppm max
Sodium Chloride	7.0% max



STAR-K KOSHER  
CERTIFICATION



FOOD SAFETY AND STANDARDS  
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## MALTODEXTRIN

Bluecraft Agro's Maltodextrin is a white to creamy, fluffy powder with a neutral odour and a slightly sweet taste. It is used as a thickening and binding agent in chocolates, energy drinks, bars, baby food, bakery food, and more.

### BLUCIDEX X®

PARAMETERS	SPECIFICATION
Dextrose Equivalent	10 - 15
Moisture	5 % max
Sulphur Dioxide	<10 mg/kg
pH (50 % w/v)	4.5 to 6.5
Sulphated Ash	0.5 % max
Bulk Density	0.42 - 0.58



### BLUCIDEX XIX®

PARAMETERS	SPECIFICATION
Dextrose Equivalent	15 - 20
Moisture	5 % max
Sulphur Dioxide	<10 mg/kg
pH (50 % w/v)	4.5 to 6.5
Sulphated Ash	0.5 % max
Bulk Density	0.42 - 0.58



### BLUCIDEX 2X®

PARAMETERS	SPECIFICATION
Dextrose Equivalent	>20
Moisture	5 % max
Sulphur Dioxide	<10 mg/kg
pH (50 % w/v)	4.5 to 6.5
Sulphated Ash	0.5 % max
Bulk Density	0.42 - 0.58



## FOOD GRADE STARCH

Bluecraft Agro's Food Grade starch is a white to creamy white granular powder that enhances the taste and texture of the food. It is used as a binder, emulsifier, and gelling agent in sauces, ketchup, canned food, etc.



PARAMETERS	SPECIFICATION
Brightness	87.5%
Moisture	12 %-13 %
Sulphur Dioxide	<50 ppm
pH (10 % suspension)	4.5 to 6.5
Particle Size (Retention over 85 mesh sieve)	1 % max
Total Ash (Dry Basis)	0.3 % max
Starch Content	98.0 % min



PARAMETERS	SPECIFICATION
Brightness	88 %
Moisture	12 %-13 %
Sulphur Dioxide	<30 ppm
pH (10 % suspension)	4.5 to 6.5
Particle Size (Retention over 85 mesh sieve)	1 % max
Total Ash (Dry Basis)	0.3 % max
Starch Content	98.0 % min



PARAMETERS	SPECIFICATION
Brightness	88 %
Moisture	12 %-13 %
Sulphur Dioxide	<10 ppm
pH (10 % suspension)	4.5 to 6.5
Particle Size (Retention over 85 mesh sieve)	1 % max
Total Ash (Dry Basis)	0.3 % max
Starch Content	98.0 % min



## PREMIUM FOOD GRADE STARCH

Bluecraft Agro's Premium Food Grade starch is a white to creamy white granular powder that enhances the taste and texture of the food. It is used as a binder, emulsifier, and gelling agent in premium food products.



PARAMETERS	SPECIFICATION
Brightness	88%
Moisture	<6%
Sulphur Dioxide	<50 ppm
pH (10 % suspension)	4.5 to 6.5
Particle Size (Retention over 85 mesh sieve)	1 % max
Total Ash (Dry Basis)	0.3 % max
Starch Content	98.0 % min



PARAMETERS	SPECIFICATION
Brightness	88 %
Moisture	<6 %
Sulphur Dioxide	<30 ppm
pH (10 % suspension)	4.5 to 6.5
Particle Size (Retention over 85 mesh sieve)	1 % max
Total Ash (Dry Basis)	0.3 % max
Starch Content	98.0 % min



PARAMETERS	SPECIFICATION
Brightness	89 %
Moisture	<6 %
Sulphur Dioxide	<10 ppm
pH (10 % suspension)	4.5 to 6.5
Particle Size (Retention over 85 mesh sieve)	1 % max
Total Ash (Dry Basis)	0.3 % max
Starch Content	98.0 % min

