

Infant nutrition GLUCIDEX® Premium





High quality & food safety

- ✓ Top-class facilities & practices
- Strong improvement policy / long expertise as first mover
- ✓ Natural process / non GM corn
- ✓ Highly purified ingredients / lactose & gluten-free

Excellent tolerance

- ✓ 100% glucose-based energy, no colic fermentation
- Partial replacement of lactose with maltodextrins led to improvement of crying & digestive discomfort in infants

Efficient hydration

 A full range of DE to allow fine-tuning of product osmolarity: ensures good hydration

Glucidex.

Offering safe & high tolerance energy for the healthy growth of our babies



A wide range suitable for all !

| GRADES | 12 | 19 | 21 | 28 | 29 | 39 | Lactose |
|--|---|-------|-------|-------|---------|-------|---------|
| Dextrose Equivalent (D.E.) | 11-14 | 18-20 | 20-23 | 27-31 | 28-31 | 38-41 | - |
| Labelling | Maltodextrin Dry glucose syrup / corn syrup solids (US) | | | | Lactose | | |
| Typical composition Carbohydrates (on D.S.*) | 100% | | | | | | |
| Of which sugars (%, DP1+DP2) | 4 | 7 | 8 | 14 | 16 | 34 | 100 |
| Osmolality (mOsm/kg, 100g/kg water) | 50 | 80 | 95 | 128 | 130 | 175 | 316 |
| Viscosity (mPa.s, 600g/kg water, 20°C) | 400 | 130 | 116 | 60 | 50 | 30 | 20 |
| Nutritional value (on D.S.*) | 4 kcal/g | | | | | | |

*: Dry Substance. / These details are sent to you for your information only, we believe them to be reliable.

Key benefits

- ✓ Clean: non GM corn, lactose-free, gluten-free, natural process, highly purified ingredients
- ✓ Only from glucose, the most easily metabolized energy source for the human body
- ✓ Outstanding tolerance, no colic fermentation
- ✓ Fine-tuning of glucidic profile & osmolarity from 12 to 39 DE to maximize hydration
- ✓ Fine & granulated forms to adapt to your product density

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