

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

www.roquette.com



