

GLUCIDEX® maltodextrins and dried glucose syrups

Ingredients Overview



GLUCIDEX® is a range of high-quality maltodextrins and dried glucose syrups produced by Roquette, derived from starch (usually maize, wheat, or potato). Used primarily in food, nutrition, and pharmaceutical industries, these products act as bulking agents, texturizers, carriers for flavors, and energy sources.

GLUCIDEX® products are characterized by their white color and neutral or slightly sweet taste. They are soluble in water and offer highest quality standards.

GLUCIDEX® range to respond specific market needs

GLUCIDEX® range has been expanded to cater sensitive applications such as Early Life Nutrition. To meet various formulation requirements, Roquette provides the following GLUCIDEX® solutions:

Maltodextrin & Dried glucose syrups	Color	Controlled parameters	Cronobacter Specifications	Enterobacter Specifications	Environmental Specifications	Application	Packaging
Glucidex®	White	++	No	No	✓	Food	Pinch bottom
Glucidex® plus	White	++	No	✓	✓	Growing-up milk (1 year onwards) WET MIX	Pinch bottom strippable
Glucidex® premium	White	+++	✓	✓	✓	Infant & Follow On (0-1 yr) DRY MIX	Pinch bottom strippable

*Controlled parameters:

+: Basic, Food regulation

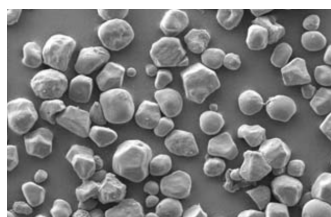
++: Roquette GMP, higher than current regulation for Food

+++ : Highest quality and controls, compliant with infant regulations for direct usage

GLUCIDEX® the widest botanical origin

Starch origin is the basis for many maltodextrin attributes like texture and taste.

Location of factories close to the fields allow us to establish close relationship with farmers and insure the supply of the different non-GMO botanicals. Traceability of raw materials is key to assure highest quality standards.

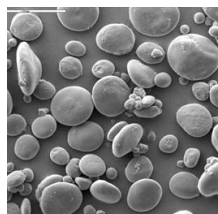


Yellow Corn

- Corn based maltodextrin is the most common carrier used in the food industry
- Taste: cereal
- D.E. range : 12 to 47

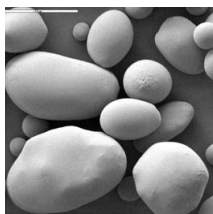
Waxy Corn

- Waxy corn based maltodextrin provides additional texture due to higher amylopectin content
- Taste: cereal
- D.E. range: 5-6



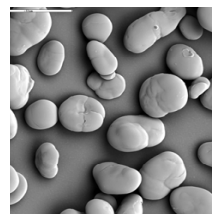
Wheat

- Wheat based maltodextrin is very similar to native corn
- Taste: cereal
- D.E. range: 19-33



Potato

- Potato based maltodextrin provides texture and clean taste
- Taste: Neutral
- D.E. range: 5-21



Yellow Pea

- Pea maltodextrin is an effective carrier with interesting properties like taste masking*
- Taste: Neutral
- D.E. range: 5-21

GLUCIDEX® – a versatile ingredient for all food applications

Raw material	Offer	Reason to use	Preferred application
	GLUCIDEX® 12	Clear solution, very slightly sweet. Develops mouthfeel in solution. Bulking powder.	Dry mixes for soups and sauces
	GLUCIDEX® 17 GLUCIDEX® 19	Binds water, develops viscosity, low fermentability. Slightly sweet taste.	Carrier for flavors
	GLUCIDEX® 21		Blends for meat products
	GLUCIDEX® 28 GLUCIDEX® 29 GLUCIDEX® 32	Provides reducing sugars and oligosaccharides.	Dairy mixes and coffee whiteners
	GLUCIDEX® 39 GLUCIDEX® 40	Avoid crystallization, sweet taste.	Bakery blends
	GLUCIDEX® 2	Partly replaces gelling agents and thickeners. Gives consistency to gums and jellies in confectionery.	Soft confectionery
	GLUCIDEX® 6	Neutral taste and non-hygroscopic carrier.	Carrier for flavors
	GLUCIDEX® 1	Provides gel with creamy texture: fat substitute.	Dairy
	GLUCIDEX® 9	Very slightly sweetness, thick texture and bland taste in solution.	Carrier for flavors
	GLUCIDEX® 19 W	Binds water, develops viscosity, low fermentability.	Bakery mix: (enhanced perception thanks to wheat origin)

GLUCIDEX® PLUS – safe energy for growing toddlers

GLUCIDEX® Plus is recommended for wet mix formulation.

Raw material	Offer	Reason to use	Preferred application
	GLUCIDEX® 12 Plus	Clear solution, very slightly sweet. Provides mouthfeel in solution.	Allow lactose replacement in growing up milk formulation, for babies from 12 months with similar organoleptic properties – slightly sweet and stable. Reduce crying vs. lactose.
	GLUCIDEX® 19 Plus	Clear solution, slightly sweet. Bulking powder.	
	GLUCIDEX® 29 Plus	Clear solution, sweet taste. Bulking powder.	
	GLUCIDEX® 39 Plus		

GLUCIDEX® Premium – highest quality infant nutrition trusted by parents

Raw material	Offer	Reason to use	Preferred application
	GLUCIDEX® 12 Premium	Clear solution, very slightly sweet. Provides mouthfeel in solution. Bulking powder.	Allows lactose replacement in dry mix infant milk formulas (babies below 6 months) with similar organoleptic properties – slightly sweet and stable. Reduced crying vs. lactose.
	GLUCIDEX® 17 Premium GLUCIDEX® 19 Premium	Clear solution, slightly sweet. Bulking powder.	
	GLUCIDEX® 21 Premium		
	GLUCIDEX® 28 Premium GLUCIDEX® 29 Premium	Clear solution, sweet taste. Bulking powder	
	GLUCIDEX® 39 Premium		

*DE<20: maltodextrin. DE>20: dried glucose syrup. Labelling can change country to country according to local regulations.

GLUCIDEX® IT – developed to formulate easier!

GLUCIDEX® IT range has been developed to improve powder behavior in different aspects requested in the industry and facilitate handling and processing. Thanks to its micro-granulated structure, GLUCIDEX® IT has better flowability, dispersion and faster dissolution (without lumping).

Raw material	Offer	Reason to use	Preferred application
	GLUCIDEX® IT 12	Faster solubilization, no lump. Clear solution, very slightly sweet. Provides mouthfeel in solution. Bulking powder.	Carrier for flavors
	GLUCIDEX® IT 19	Faster solubilization, no lump. Clear solution, very slightly sweet. Bulking powder.	Carrier for flavors
	GLUCIDEX® IT 21		Blends for meat products
	GLUCIDEX® IT 29 GLUCIDEX® IT 33	Faster solubilization, no lump. Provides reducing sugars and oligosaccharides.	Dairy mixes and coffee whiteners
	GLUCIDEX® IT 38	Faster solubilization, no lump. Avoid crystallization, sweet taste.	Dairy blends (ice cream)
	GLUCIDEX® IT 47		Bakery blends
	GLUCIDEX® IT 6	Neutral non-hygroscopic carrier. Faster solubilization compared to standard Glucidex® 6.	Carrier for flavors
	GLUCIDEX® IT 12 P	Faster solubilization, no lump. Clear solution, very slightly sweet. Provides mouthfeel in solution. Bulking powder.	Carrier for flavors
	GLUCIDEX® IT 19 P	Faster solubilization, no lump. Binds water, develops viscosity, low fermentability.	Carrier for flavors
	GLUCIDEX® IT 21 P		Dairy (coffee whiteners)
	GLUCIDEX® IT 12 W	Faster solubilization, no lump. Clear solution, very slightly sweet. Provides mouthfeel in solution. Bulking powder.	Bakery mix: (enhanced perception thanks to wheat origin)
	GLUCIDEX® IT 19 W	Faster solubilization, no lump. Binds water, develops viscosity, low fermentability.	Bakery mix: (enhanced perception thanks to wheat origin)
	GLUCIDEX® IT 21 W		Bakery mix: (enhanced perception thanks to wheat origin)
	GLUCIDEX® IT 33 W	Faster solubilization, no lump. Provides reducing sugars and oligosaccharides.	Bakery mix: (enhanced perception thanks to wheat origin)

GLUCIDEX® IT – for early life nutrition

Raw material	Offer	Reason to use	Preferred application
	GLUCIDEX® IT 12 Plus	Faster solubilization no lump. Clear solution, very slightly sweet. Provides mouthfeel in	Allow lactose replacement in growing up milk formulation with similar organoleptic properties, with additional mouthfeel – very slightly sweet and stable. Reduce crying vs. lactose.
	GLUCIDEX® IT 19 Plus	Faster solubilization no lump. Binds water, develops viscosity, low	Recommended for wet mix formulation.
	GLUCIDEX® IT 12 Premium	Faster solubilization no lump. Clear solution, very slightly sweet. Provides mouthfeel in solution. Bulking powder.	Allow lactose replacement in dry mix infant milk formulas (babies below 6 months) with similar organoleptic properties – very slightly sweet and stable. Reduce crying vs. lactose.
	GLUCIDEX® IT 19 Premium	Faster solubilization no lump. Binds water, develops viscosity, low	Possible usage in dry mix formulation.
	GLUCIDEX® IT 29 Premium	Faster solubilization no lump. Provides reducing sugars and oligosaccharides.	

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Explore our
GLUCIDEX® Range



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