

# Liquid Glucose Syrup

Combined Product Specification · Confectionery grade · Revision date: 8th June 2026



## PRODUCT

Clear, food-grade liquid glucose syrup; lightly sweet, viscous

## GRADE

Confectionery grade · DE approx. 42 (Lane-Eynon)

## PACK FORMATS

500g resealable pouch & 12kg food-safe bucket

## USE

Boiled sweets, fudge, toffee, marshmallow, fondant & baking

## 1 Product Overview

- Yolli liquid glucose syrup (also sold as “glucose syrup” or “confectioner’s glucose”) is a clear, food-grade syrup repacked in Britain for professional sweet making, baking and cake decorating.
- It is a highly refined, concentrated solution of dextrose, maltose and higher saccharides, obtained by acid and/or enzyme hydrolysis of starch — a clear, colourless, viscous liquid fit for human consumption.
- With moderate sweetness and excellent humectant properties, it prevents sugar crystallisation and gives sweets, caramels and fudges a smooth, glossy, professional finish with improved moisture retention and shelf-life.
- Supplied in a 500g resealable pouch for home bakers and small producers, and a 12kg food-safe bucket for commercial kitchens, confectioners and bakeries. Pallet quantities are available to trade on request.

## 2 General Characteristics

Property	Specification
<b>Description</b>	Highly refined, concentrated solution of dextrose, maltose and higher saccharides, produced by acid and/or enzyme hydrolysis of starch.
<b>Appearance</b>	Clear, colourless, viscous liquid syrup — light, moderate sweetness.
<b>Raw material</b>	Derived from wheat and/or maize (corn) starch of EU origin.
<b>Dextrose equivalent (DE)</b>	Approximately 42 (Lane-Eynon); specification range 39–43.
<b>Dry substance</b>	79.8–80.8% (refractometer).
<b>Sulphur dioxide</b>	Present as a permitted preservative; controlled to 290–400 mg/kg and declared on the label. Sulphur dioxide / sulphites is a declarable allergen.
<b>Anti-foam</b>	Permitted processing aid; declared on the product label.
<b>Storage</b>	Store sealed in a cool, dry place away from direct sunlight. Warm the pouch in water, or bring the bucket to room temperature, for easier pouring. Reseal tightly between uses to prevent crystallisation.
<b>Shelf life</b>	12 months from date of manufacture in unopened, correctly stored packaging.
<b>GMO status</b>	Non-GMO. Sourced from conventional (non-bioengineered) crops; not subject to GM labelling under Regulation (EC) 1829/2003 or 1830/2003.
<b>Dietary suitability</b>	Suitable for vegetarian and vegan diets; certified Halal and Kosher at the production site. Wheat-based glucose syrup is exempt from gluten allergen labelling (see Allergen & Dietary).
<b>EU / UK suitability</b>	Suitable for sale in both UK and EU markets; complies with Directive 2001/111/EC for sugars intended for human consumption.

### 3 Analytical Specification

Typical analytical parameters for the syrup. Values are confirmed batch-by-batch on the Certificate of Analysis held on file.

Parameter	Unit	Min	Max	Method
Dry substance	%	79.8	80.8	Refractometer
D.E. (Lane-Eynon)	—	39.0	43.0	HPLC
Dextrose (Dx) on d.b.	%	16.0	21.0	HPLC
Maltose (DP2) on d.b.	%	10.0	16.0	HPLC
DP3 on d.b.	%	8.0	14.0	HPLC
Colour	o.d.	—	0.50	Lovibond
pH (50% w/w)	—	3.5	5.5	pH electrode
Sulphur dioxide	mg/kg	290	400	Titration

#### MICROBIOLOGICAL SPECIFICATION

Parameter	Unit	Max
Total plate count	/g	300
Yeasts	/g	100
Moulds	/g	50

**Note:** Microbiological safety and quality are assured through HACCP and prerequisite programmes; routine testing verifies these controls. Not every batch is analysed for microbiological parameters, so they may not appear on an individual Certificate of Analysis.

## 4 Allergen & Dietary Information

Item	Status
Sulphur dioxide / sulphites	<b>Present — declarable allergen.</b> Added as a permitted preservative and declared on the label.
Cereals containing gluten	Wheat-derived. Gluten <20 mg/kg. Wheat-based glucose syrup is permanently exempt from allergen labelling under Annex II of Regulation (EU) 1169/2011.
Other 14 allergens	None present — free from crustaceans, eggs, fish, peanuts, soybeans, milk/lactose, nuts, celery, mustard, sesame, lupin and molluscs.
Vegetarian / Vegan	Suitable for both.
Halal / Kosher	Certified Halal and Kosher at the production site.
GMO	Non-GMO; conventional (non-bioengineered) crop sources.

## 5 Nutritional Information

Average values per 100g (calculated; EU basis per Regulation (EU) 1169/2011).

Per 100g	Value	Per 100g	Value
Energy	1365 kJ / 321 kcal	Fat	0 g
Carbohydrate	80 g	of which saturates	0 g
of which sugars	25 g	Protein	0 g
of which polyols	0 g	Salt	0.013 g

Values are calculated from average product specifications and provided for guidance. The list comprises relevant nutritional components only.

## 6 Pack Options & SKUs

Code	Pack format	Net weight	Best for
YGL001	Resealable zip-lock pouch	500 g	Home bakers, cake decorators, small producers
YGL004	Food-safe bucket with handle & sealed lid	12 kg	Commercial kitchens, confectioners, bakeries, trade

**Note:** Pallet quantities are available to trade on request. Retail pouch SKU is **YGL001**; bulk bucket SKU is **YGL004**. Volatile retail pricing is held on the live store, not in this specification.

## 7 Supporting Compliance Documentation

The following documentation is held on file for this glucose syrup and is available to trade customers on request. Supplier-identifying details have been redacted.

- **Certificate of Analysis (per batch).** A batch Certificate of Analysis confirms the delivered syrup meets specification — dry substance, dextrose equivalent, saccharide profile, colour, pH and sulphur dioxide content all measured and within their stated limits.
- **Product specification & nutritional data sheet.** Sets out the full composition, analytical and microbiological specification, allergen and dietary status, nutritional values and the legal compliance basis (Directive 2001/111/EC; Regulations (EC) 1935/2004, 178/2002, 852/2004, 396/2005 and (EU) 2023/915).
- **Allergen control statement.** Confirms control of sulphur dioxide as a declarable allergen, with all loads positively released to the specified range, and explains the permanent allergen-labelling exemption for wheat-based glucose syrups under Annex II of Regulation (EU) 1169/2011.
- **GMO / “ohne GenTechnik” (VLOG) statement.** Confirms the product is sourced from conventional, non-genetically-modified crops and is exempt from GM labelling under Regulations (EC) 1829/2003 and 1830/2003.
- **Microbiological specification & testing approach.** Describes the HACCP- and prerequisite-based food safety system and the risk-based microbiological monitoring used to verify it.
- **Raw material origin statement (wheat).** Confirms the wheat / wheat starch is sourced from EU origins for the stated harvest year.

## 8 Warnings & Handling

- **Contains sulphur dioxide / sulphites.** May cause a reaction in sensitive or allergic individuals — always carry this declaration through to the finished product where required.
- High-sugar product. When heated for confectionery it reaches very high temperatures and can cause severe burns — handle hot syrup with care and keep away from children during cooking.
- Reseal after use and store in a cool, dry place away from direct sunlight and heat to prevent crystallisation.
- Not suitable for anyone medically advised to avoid sulphites.
- This product is sticky — clean spills promptly to avoid slip hazards.

**Note:** This specification has been compiled from Yolli's live product data and supporting supplier documentation. Supplier-identifying details (manufacturer, distributor, sites, batch and document references) have been redacted; full unredacted certificates can be made available under confidentiality where required. Customer-specific statements can be issued on request.

**Related products:** Pair with Yolli paper & plastic lollipop sticks and clear cellophane bags — see the relevant Yolli specifications.