



Glucose Syrups: Technology and Applications

By Peter Hull



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Glucose syrups (commonly known as corn syrups in North America) are derived from starch sources such as maize, wheat and potatoes. Offering alternative functional properties to sugar as well as economic benefits, glucose syrups are extremely versatile sweeteners, and are widely used in food manufacturing and other industries. They are a key ingredient in confectionery products, beer, soft drinks, sports drinks, jams, sauces and ice creams, as well as in pharmaceuticals and industrial fermentations.

This book brings together all the relevant information on the manufacture and use of glucose syrups. Drawing on forty years' experience in the international glucose industry, the author provides a valuable reference for all those involved in the processing and buying of these syrups, and for scientists involved in the manufacture of a full range of food (and some non-food) products in which the syrups are ingredients. The emphasis is on practical information - recipes are included where relevant in the applications chapters, and appendices offer commonly-used calculations and useful data. Food technologists can use the book to make choices about the most suitable glucose syrup to use in a particular application, and also to adapt recipes in order to replace sugar (sucrose) or other ingredients. A glossary of terms reflecting the international terminology of the industry completes the book.

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Editorial Review

Review

"A most readable and practical reference book for anyone working in the food and brewing industries".
(*Chemistry & Industry*, 27 September 2010)

"The applications are based on the author's 40 years of experience in the industry and contain detailed recipes for a wide range of products which require starch-derived sweeteners. The personal experience of the author comes through with valuable descriptions of the effect of different glucose syrups on taste, texture and shelf-life. It will form a valuable textbook to students of food technology and culinary arts, technologists engaged in product development, new technologists to the industry and also prove useful to more experienced technologists wishing to understand more about glucose syrups as raw materials." (*Food Science and Technology*, 27 November 2012)

From the Back Cover

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About the Author

Peter Hull has worked in the glucose industry for over forty years, mainly in process development and customer applications. During this time he has worked with major companies in the UK, continental Europe, Russia and Australia. He has also acted as a syrup consultant to the food industry and is a member of the Institute of Food Science and Technology.

Users Review

From reader reviews:

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