

# Manioc Glucose Syrup

## Invention Summary:

Process optimization of production of Manioc Glucose Syrup

## Technology Overview:

Glucose syrup is a commercially important product in the food industry which is produced using starch bases and had a high importation cost. In general, the glucose syrup production process is an enzymatic degradation process which consists of the two major steps of liquefaction and saccharification. Enzymatic degradation leads to break down of starches into mono, di and higher saccharides. Dextrose Equivalent (DE) is the most important parameter in the glucose syrup production process and it gives the reducing sugar content as expressed in terms of dextrose and calculated as a percentage to total solids. DE values for each of the processing steps of liquefaction and saccharification and final product have to be standardized in the process optimization.

## Potential application:

Glucose syrup is a major ingredient used in sugar confectioneries, the flour industry and it is used as a thickener, a sweetener and a binder and as a humectants.

## Advantages of the product:

- Texture improvement of product
- Improve binding properties
- Improve product appearance
- Avoid sugar crystallization
- Substitution of foreign importation
- Value addition to local raw materials

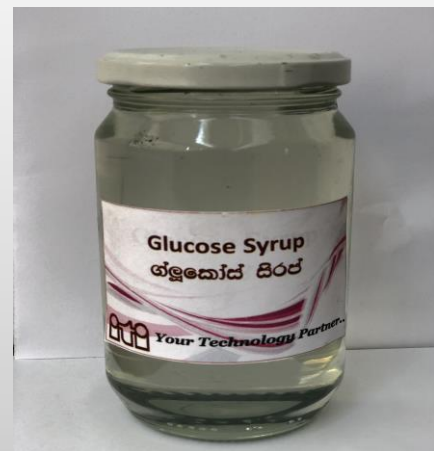
## Inventor/s

Dr. H.M. Theja Herath

Ms. Gayathri Silva

Ms. Madara Samaranayake

Mr. Tharaka Gunawardhana



## Technology Information:

Senior Deputy Director  
Food Technology Section  
Industrial Technology Institute  
503A, Halbarawa Gardens  
Thalahena,  
Malabe.

Tel: +94112797334

E-mail: [sdd\\_fts@iti.lk](mailto:sdd_fts@iti.lk)