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Sommario/riassunto

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 s
