

Brown Rice Syrup: Types and Dextrose Equivalents (DE)

| Characteristics | Low conversion | High maltose | Med conversion | Med conversion | High conversion |
|-----------------|----------------|--------------|----------------|----------------|-----------------|
| Glucose | 5 | 4 | 19 | 29 | 41 |
| Maltose | 11 | 34 | 13 | 25 | 17 |
| Total | 16 | 38 | 32 | 54 | 58 |
| Other sugars | 60 | 38 | 44 | 22 | 17 |
| DE | 26 | 42 | 43 | 60 | 70 |
| Viscosity (cp) | 150 | 125 | 125 | 100 | 100 |

Brown rice syrup, a sweetener converted from starch, is available in varying levels of sweetness and viscosity. Those containing higher levels of simple sugars vs. oligosaccharides have a higher DE and are sweeter. The higher the DE, the thinner the viscosity.