



LIQUID DEXTROSE

PROFILE OF A RAPIDLY GROWING MARKET AND A SHIFT FOR THE CORN WET MILLING INDUSTRY

STUDY OVERVIEW

In recent years, more companies outside the food and beverage industry have sought our expertise about the corn wet milling industry, proof that the remarkable world of starch derivatives is evolving.

Drawing on numerous seminars and consultations conducted over the last two years, this market outlook serves as an introduction to high-dextrose corn syrup, a product previously used mainly by wet mills themselves in the manufacture of other refined derivatives but increasingly in demand for a broader range of uses, including bioplastics and advanced biofuels.

This study includes a 30-minute consultation with a McKeany-Flavell market expert to begin a tailored assessment of your goals in this arena and help focus next steps.

INTRODUCTION

5 THINGS TO KNOW ABOUT LIQUID DEXTROSE

PRODUCING LIQUID DEXTROSE

- High-DE syrup production process

CORN-BASED LIQUID DEXTROSE CAPACITY

- Estimated capacity for commercial 95DE syrup

THE MARKET FOR 95DE CORN SYRUP

- 2018 estimated commercial utilization of

- glucose syrup by category share

- Breakout of 95DE syrup utilization

- 95DE corn syrup utilization share

- Food use

- Industrial use

- Exports

ANTICIPATED EXPANSION IN 95DE SYRUP PRODUCTION

- Factors that may influence 95DE syrup production

- 95DE syrup demand growth projections

LIQUID DEXTROSE PRICE DYNAMICS

TAKEAWAYS AND NEXT STEPS