**History**

The story of glucose syrup began with Gottlieb Kirchhoff, a German chemist. In 1811 he converted starch into glucose.

Our story begins with Karl Kroyer, a Danish inventor of the continuous conversion of starch to glucose syrup. We are still having his continuous convertor built.

Today we do, however, replace the original acidic hydrolyzation with the more flexible and the more accurate enzymatic conversion. This enables the manufacture of any degree of conversion from low-DE malto-dextrins to high-DE dextrose syrps, and with isomerase even fructose syrps.

**Tank Yard**

The intermediate storage of syrups has developed into a sophisticated tank yard to meet today’s broad-spectrum demand.

**Applications**

**Beer adjunct**

The worldwide beer productions have reached two billion hectoliters. Barley is being replaced by maltose syrups as adjuncts.

**Soft drinks**

Similar trend in the non-alcoholic beverage market amounting worldwide to one billion U.S. dollars. Sugar is being replaced by starch syrps – fructose, dextrose.

**Sweets**

Global candy market is up, and the US consumption alone is now six million pounds of candy every year.