

# Abstract for Invert Sugar Catalogue

*Ensymm catalogue for invert sugar bulk product-a widely spread sweetener in the food industry*



# INTRODUCTION

Invert sugar (IS) contains fructose and glucose in roughly equal proportions. The Invert sugar is greater in demand than pure glucose as food and drink sweeteners, because fructose is sweeter than glucose. Main consumers of Invert Sugar are the baking, beverages, canning, confectionery and dairy industries. In addition, high fructose syrup is used in many other processed foods like jams and jellies. However, it is being used only in biscuits and soft drinks. A manufacturer of IS expecting to supply it in next couple of years to the confectionery, fruit canning, processed foods and dairy products industries also. Fructose, also known as fruit sugar, is the sweetest natural sugar and is found in fruits, vegetables, and honey. The body res-

ponds to fructose in a different way than to glucose and sucrose. Fructose is more satiating, and it is up to 1.8 times sweeter than sucrose, making it useful in foods and beverages for the health conscious. Fructose is also ideal for use in diabetic foods as it has very little effect on blood glucose and only a negligible effect on the secretion of insulin. Enzymatic treatments are a now a major way of producing sweeteners, including syrups derived from sucrose derived from sucrose or starch that contain mixtures of glucose, maltose, fructose, and other sugars. Glucose has 70-75% sweetening strength of beet sugar (sucrose), but fructose is twice as sweet as sucrose. Thus, processes for the

manufacture of fructose are of considerable value. Invertase enzyme is used traditionally in the production of inverted sugars for industry, especially in the manufacture of candies and preserves, production of lactic acid and ethanol production from fermentation of cane sugar molasses.

## **Offered Invert Sugar Standards**

The invert sugar offered by ensymm is based on the enzymatic process. This invert sugar production approach is environmentally friendly and delivers a higher invert sugar quality with a lower HMF content-(Hydroxymethyl-furfural) which is associated with color formation. Invert sugar is available in different grades:

# OFFERED INVERT SUGAR STANDARDS

**Honey Grade**



**Bakery Grade**



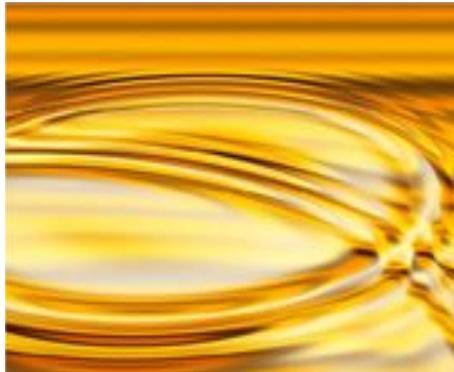
**Distillery Grade**



**Ice Cream Grade**



**Pharmaceutical Grade**



All grades are available in commercial quantities. Please ask for corresponding product documents for evaluation purposes.

Upon your primary evaluation we would be glad to provide you a sample of the required grade.

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*For further inquiries and quotes, please contact:*

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