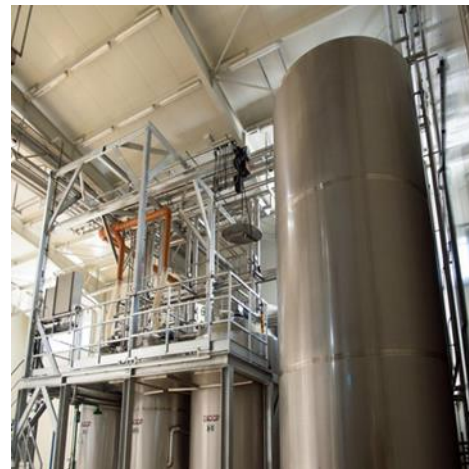


Catalogue for Invert Sugar

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 responds 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. Additionally, there are no sugar crystals remaining in the syrup.

OFFERED INVERT SUGAR STANDARDS

Invert sugar is available in different grades:

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.

ensymm is a German based premier project consulting company for Life Sciences, serving biotech companies, pharmaceutical industry and food ingredient companies. We provide clients with a variety of business and technology consulting services as well as with specialized teams in various areas of our competence.



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