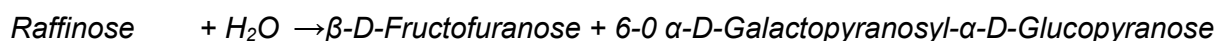
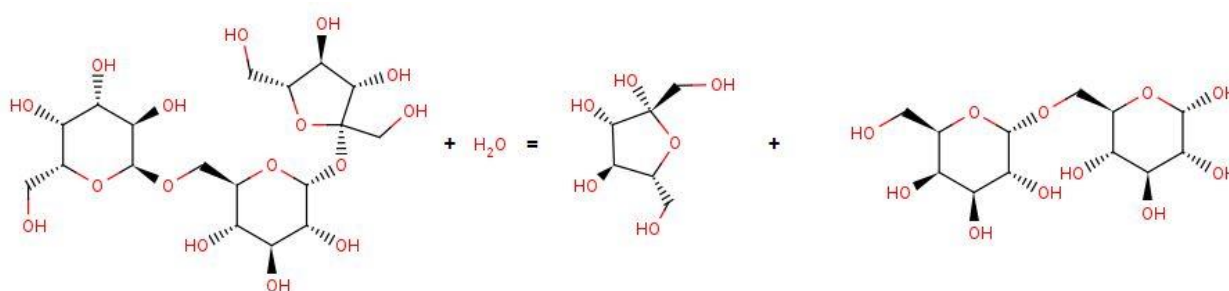


Invertase 200 000

β-Fructoduranosidase, E.C. 3.2.1.26, E.C. 3.2.1.1

Description: Enzyme that catalyzes the hydrolysis of sucrose into glucose and fructose. Food grade quality.

Catalysed reaction:



Origin: *Saccharomyces cerevisiae, not pathogenic nor genetically modified*
(approved for food according to AMFEP)

Activity: > 200 000 U/ g (Method: ASA Spezialenzyme GmbH)

Residual activity: α-Amylase

Application: Inversion of sucrose in creams, mints, truffles, syrups and other fondants. The products of invertase (glucose and fructose) are more accessible to honeybees in apiculture.

Dosage: For complete hydrolysis of 1,000 kg of 60% sugar syrup, 10–20 g of Invertase 200 000 should be added. The temperature should be maintained at a stable range of 50–55°C for at least 12 hours. Adjust the pH to 4.5 with citric acid. Continuous stirring improves conversion.



Parameter: pH active at the range of pH 3.0 – 5.0
 Temperature active at the range 40 – 60°C

Article no.: 3245

Form of delivery: White powder

Storage: Store cool, 4 – 8°C. Do not freeze. Loss of activity is < 10% per year