

Invertase

Cat. No. FE-009

Lot. No. (See product label)



Product Name

Invertase

Size

1 kg, 25 kg

Origin

Saccharomyces cerevisiae; non GMO-strain

Description

Invertase catalyses the hydrolysis of sucrose into glucose and fructose; food grade quality.

Applications

Invertase can be applied for any inversion of sucrose: creams, mints, truffels, invert syrup and other fondants.

Parameters of Reaction

pH-range: pH 3.0-5.0

Temperature: 40-60°C

Literature

12 months under said conditions

Activity

> 200.000 U/g

Form of Delivery

Cream white powder

Storage

Stored below 20°C, do not freeze.

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY