

## ***Invertase 200.000***

Beta – fructofuranosidase; E.C. 3.2.1.26

Description:	Invertase 200.000 catalyses the hydrolysis of sucrose into glucose and fructose; food grade quality
Origin:	<i>Saccharomyces cerevisiae</i> ; non GMO-strain
Activity:	> 200.000 U/g (Sumner units. S.U.) 1 S.U. is the amount of enzyme which produces 1 mg of reducing sugar out of 6 mL 5.4% sucrose solution in 5 minutes at 20°C and pH 4.7.
Application:	Invertase 200.000 can be applied for any inversion of sucrose: creams, mints, truffels, invert syrup and other fondants.
Dosage:	For a complete hydrolysis of 1.000 kg 60% sugar syrup 10 – 20 g Invertase 200.000 should be added. Keep a stable temperature between 50 – 55°C for 12 hours. The pH should be 4.5 adjust with citric acid. Permanent mixing improves the converting.
pH-range:	pH 3.0 – 5.0
Temperature:	40 – 60°C
Order-no.:	3145
Form of delivery:	cream white powder
Storage:	cool and dry in original packaging