

FRUCTOSE CRYSTALLINE



APPLICATIONS

- Food industry:
 - jams and canned fruits
 - baked goods and cereals
 - dairy desserts
- Confectionery industry: - caramels and gums
- Beverage industry:
 - fruit juices, nectars and drink concentrates
 - diet and energy drinks

SPECIFICATIONS

- Appearance: white crystals
- Taste: sweet
- Fructose assay: 98% min
- Moisture : 0.5% max (loss on drying)
- Residue on ignition (Ash): 0.1% max (conductometric)
- SO₂: 15 mg/kg max

PROPERTIES

- High sweetness allows lower level use
- Low glycemic index (GI)
- Clean, bland flavour with no aftertaste
- Extends shelf life
- Especially beneficial for diabetics

PACKAGING & SHELF LIFE

- 20-25 kg bags
- FIBC

Minimum of 24 months after date of production, in closed packing. Best before expiration date on packaging.

