



# FRUCTOSE

## SPECIFICATION

Criteria	Fructose
Form	Amorphous strength thick liquid
Color	Colorless
Odor	Odorless
Dry Substance DS%	71-72%
Brix %	96.4-60.7
PH (at DD = 40%)	3.5-4.5
So2	5max.
Acidity (ppm)	120
DE %	94min.
Starch presence	Negative
candy test	140 C° min
Protein %	0.002% max.
Ash Content	0.05% max.
Sulphated Ash	0.05% max.
Thermal endurance test	145-150 ° C Max

## MICRO BIOLOGICAL ANALYSIS

Total Count	≤300 CFU/g
Moulds & east	≤ 150 CFU/g
E.Coli(Cfu /g)	absent
SALMNEILA TOTAL	absent
COLIFORMS	absent

HFC42 It is produced from corn starch by using enzymatic reactions to convert some of The glucose in the solution into fructose which too much sweeter than glucose. It is about 10% sweeter than cane sugar, this is because pure fructose is so sweet. HFCS-42 is a form of high fructose corn syrup that contains 42% fructose. Over the past 30 years high fructose corn syrup has replaced sugar as the sweetener in soft drinks,

In the food industry it has a multitude of uses and advantages over other sweeteners

- 1- It is a very economic sweetener, about half the price of sugar
- 2- It tastes just like sugar
- 3- It browns when heated and can provide color in baked foods
- 4- It feeds yeast and assists with baking and rising of bread
- 5- It thickens and stabilizes processed food
- 6- It prolongs shelf life

### Benefits

For the consumer, none. For the producer of sodas, processed foods etc it is cheaper than sugar

