



*A Non GMO, food grade crystalline fructose, derived from sugar.  
It is the sweetest natural choice for producers of high quality foods and beverages.*

### Technical Information

**Definition:** D-Fructose, Levulose, Fruit sugar.  
**Appearance:** White, free-flowing crystals.  
**Taste:** Clean sweet taste, sweeter than sucrose.

### Analytical Data

Fructose (%): > 99.5

Grade	Crystal size
<i>FruitoseN</i> <sup>®</sup>	600-1200 μ
<i>FruitoseS</i> <sup>®</sup>	200-600 μ
<i>FruitoseMS</i> <sup>®</sup>	200-600 μ
<i>FruitoseDU</i> <sup>®</sup>	100-250 μ

### Major Benefits

- **Highest natural sweetness level**  
Fructose is the sweetest of all nutritive sweeteners. It has on average 1.3 times the sweetness of sucrose in most food applications.
- **Flavor enhancement**  
Its sweetness perception peaks and falls earlier than glucose and sucrose; fructose is characterized by a rapid onset of high intensity sweetness with no lingering effect.
- **Slow release energy**  
Fructose is slowly converted to glucose. Sweetener of choice for diabetics, athletes and health conscious people.
- **Non-insulin dependent**  
The metabolism of fructose is markedly different from that of glucose and is largely insulin-independent. Special metabolic pathways lead to reduced glucose and insulin blood plasma levels after fructose consumption.
- **Lowest glycaemic index (GI) among natural sweeteners**  
Fruitose<sup>®</sup> has a GI of 20 (Glucose = 100, Sucrose = 70).
- **Makes non-caloric sweeteners sweeter & more palatable**  
Sweetness boosted when used with artificial sweeteners («masking effect»).





## More Benefits

- Greater freezing point depression (compared to sugar)
- Keeps cakes and cookies moist (Humectancy)
- High microbial stability
- High solubility
- Lower viscosity
- Lower water activity
- Maillard reaction browning

## Applications

### Jam

Enhanced taste, aroma and fruitiness.

### Yogurt & Dairy Desserts

Enhanced taste, aroma, consistency and fruitiness.

### Ice Cream & Sorbet

Fruitose® makes ice creams and sorbet softer and easier to spoon out. Reduces freezing point temperatures.

### Baked Goods

Rapid browning, keeps product moist, increases shelf life of cookies etc..

### Health & Energy Bars

Slow conversion into glucose, steady stream of energy.

## Beverages

Synergy with artificial sweeteners, masks bitter aftertaste.

Acid and sweetener synergy in beverages.

## Diet & Energy Drinks

Enhances natural flavors, energy booster.

## Baby Food

Fruitose® is among the least cariogenic of all natural sweeteners.

## Reduced-Calorie Food

Fruitose® based food enables a better control of glucose levels.

## Also available

Fruitose NP® (Non-Pyrogenic) - Tested and approved for Injectable Solutions.

## Kosher and Halal Certified

**Complies with the specifications of:** EP, USP, FCC, BRC and Codex Alimentarius

## Shelf life

- Best used within twenty four (24) months from date of production.
- Store in dry cool conditions.

## Packaging

- Available in 25kg bags on either Euro pallets or CP1 pallets, and 500/1000kg Big Bags on CP1 pallets.

**For more details and application support, please visit our website:**

[www.galamgroup.com](http://www.galamgroup.com)



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