

Fruitose^{OF}[®]

Crystalline Fructose

Naturally Sweet, Naturally Energizing



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 to yellowish odorless crystals.

Taste: Clean sweet taste, sweeter than sucrose.

Analytical data

Fructose (%): > 99.5

- **Lowest glycaemic index among natural sweeteners**

Fruitose[®] 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

After dissolving, the solution must be filtered.

Kosher and Halal Certified

Complies with the specifications of:

EP, USP, FCC and Codex Alimentarius.

Shelf life

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

Packaging

- Available in 500/1000kg Big Bags on CP1 pallets.

For more details and application support, please visit our website: www.galamgroup.com

Grade	Crystal size
Fruitose^{OF}[®]	Not sieved

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.



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Refining Nature's Raw Materials

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