



Fruitose[®] 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, free-flowing crystals

Taste: Clean sweet taste, sweeter than sucrose

Analytical Data

Fructose (%): > 99.5

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

Major Benefits

- ✓ **Highest natural sweetness level**
Fruitose[®] is the sweetest of all nutritive sweeteners. It has on average 1.3 times the sweetness of sucrose in most food applications.
- ✓ **Slow release energy**
Fruitose[®] is slowly converted to glucose. Sweetener of choice for diabetics, athletes and health conscious people.
- ✓ **Flavor enhancement**
Its sweetness perception peaks and falls earlier than glucose and sucrose; Fruitose[®] is characterized by a rapid onset of high intensity sweetness with no lingering effect.
- ✓ **Non-insulin dependent**
The metabolism of Fruitose[®] 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 Fruitose[®] consumption.
- ✓ **Lowest glycaemic index (GI) 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).



Part of your growth

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

Jams



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

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