



Aum Enzymes
India's #1 Speciality Enzyme Products

Invertase 200000SU/g

Benefits

High performance Invertase enzyme
Specific in action
Concentrated & standardized
Preparation for formulation

Description

Invertase 200000SU/g is derived from a selected non-GMO yeast strain of *Saccharomyces cerevisiae*. Invertase splits sucrose into glucose and fructose (invert syrup) and can be applied for any inversion of sucrose especially liquefied cherry centers, creams, mints, truffles, marshmallow, invert syrup and other fondants. Invertase is used to improve shelf life of confections.

Invertase 200000SU/g is powdered Invertase preparation which can be applied in the confectionary industry for the production of invert syrup starting from beet or cane sugar. When Invertase is used for this process, no browning appears and no H.M.F. (hydroxy-methylfurfural) will form, which is a normal phenomenon during hydrolysis with acid. Invertase can also be used to prevent sugar crystallization in confections by hydrolysis of sucrose (glucose + fructose) in fondants or chocolate coated candies with soft centers.

In addition to its main confectionary application, Invertzyme can be used to produce melibiose from raffinose or D-Fructose from inulin, since it contains b-fructosidase activity. This enzyme can also be used in some specialty fruit juice products to decrease sucrose levels.

Product Specification

Parameters	
Temperature range	10°C to 60°C
pH	3.0 to 6.0
Form & appearance	Off white to white powder
Enzyme type	Yeast Invertase
Enzyme activity	200000 SU/gram
Microbial source	<i>Saccharomyces cerevisiae</i>
One S.U. is that quantity of enzyme which forms 1 mg of invert sugar out of 6 ml 5.4% sucrose solution under fixed conditions at 20°C and pH 4.7 in 5 minutes [1 S.U. = 0.3279 INVU]	

Packaging

Enzymes products are available in 25 Kilogram HDPE fiber drum for powder products. Special packaging is also available on request.

Safety

The product is produced under hygienic condition and is subject to stringent quality control.

Toxicology

The product produced by GRAS microorganism and is classified as non toxic.

Biodegradability

Product is Biodegradable.

Handling precaution

Enzymes are proteins and inhalation of dust or aerosols may induce sensitization and may cause allergic reactions in sensitized individuals. Some enzymes may irritate the skin, eyes and mucous membranes upon prolonged contact.

Liquid enzyme products may create inhalable aerosols if splashed or vigorously stirred. Spilled product material should therefore be flushed away with water.

Storage

Enzyme products should be stored in a cool dry place. When stored below 25°C products will maintain its declared activity for at least 24 months. The enzyme preparation should not be left in direct sunlight for extended periods. Liquid preparation should not be frozen.

REGULATORY INFORMATION**EEC Classification**

In concentration form, the liquid enzymes products are classified as "sensitizers by inhalation" under the terms of EEC directive 88/379.

TECHNICAL SERVICE

Enzymes technical service laboratory shall be pleased to provide more information covering specific applications for all products or discuss any practical problem which may occur in the industry.

AUM ENZYMES

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