



CRYSTALLIZED GRAPE FRUCTOSE



Crystalline grape fructose. It is an authentic fraction of the monosaccharide fructose found in grape juice. It occurs in the form of white crystals with a purity of $\geq 98\%$.

Sweetness

High sweetening power (POD = approx. 130 - 150% compared to sucrose), variable depending on temperature and pH.



Color

Maillard reaction - caramelization (110°C)

Solubility

High degree of solubility

Antifreeze power

Lowers the freezing point

PAC = 1.9

Glycemic index (GI)

Low (GI=20-25)

(= «traditional» fructose)

Main functions

It can be used in lower concentrations than sucrose, for products with reduced sugar content and/or reduced calories and low glycemic impact

High hygroscopicity and moisturizing effect

Improves structure and has an anti-crystallizing effect

A slower-releasing energy source than glucose, ideal for covering long-term activities