# Fructose Fructose



## Crystalline Fructose Natural Healthy Sweetener

- FructoSan® is a natural Non-GMO sweetener well appreciated for its various features and benefits.
- A Non GMO, food grade crystalline fructose, which is processed from high fructose corn syrup.
- The sweetener of choice which enhances natural and healthy sweetness in foods and beverages.
- FructoSan® is a pure white free-flowing nutritive sweetener.



#### **Benefits**

Healthy living
Low glycemic index (GI)
Slow release energy
Synergy with intense
non caloric sweeteners
Non-insulin dependent
Low water activity
Less cariogenic
Improving texture,
appearance and mouthfeel
Suitable for low-calorie products
Reducing cost

#### **Features**

High sweetness
Enchancing flavor
Non-GMO sweetener
High solubility in water
Excellent humectancy
High freezing point depression
Low viscosity level
Enabling easy browning
Shelf - stability



### The sweetener of choice that will add healthy and natural sweetness to your creations!

#### In Beverages

FructoSan® provides an intense natural flavor and enhances sweetness. Using a small dose of FructoSan® gives a great amount of sweetness.

#### In Yoghurt & Desserts

FructoSan® enchances flavor, creaminess, aroma and fruitness intensively while reducing calories. It helps increasing stability and shelf life of finished products.

### In Jams & Fruit Preparations

FructoSan® enhances the flavor, aroma, texture and appearance. It improves the fruitness and stability of fruit jams and marmalades.
FructoSan® is ideal for home - made jams, jellies and fruit preparations.
FructoSan® helps increasing sweetness without compromising on taste or calories





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#### In Sport Drinks

FructoSan® provides energy boost with slow release of energy with a balanced blood glucose level. It masks the taste of artificial sweeteners making the product more delicious.

#### In Ice - Cream & Sorbet

FructoSan® allows to produce low-calorie products. It also provides high freezing point depression in ice-cream and sorbet. It makes them softer, sweeter and spoonable.

#### In Baked Goods

FructoSan® is an excellent humectant. It provides longer humectancy, consistency and freshness. It has a lower water activity which makes baked goods resistant to microbial and chemical degradation. FructoSan® provides excellent browning when necessary.

#### FructoSan® Saves Calories

FructoSan $^{\otimes}$  is on average 1.3 times sweeter than sugar depending on pH and temperatures. Less fructose is required to achieve same sweetness, enabling also calorie savings.

#### FructoSan® Is Ideal For Glycemic Index (GI) Control In Diabetics

Foods with a low GI have significant health benefits for diabetics and health conscious people. Fructose has low GI and is insulin-independent.

#### FructoSan® Helps Mineral Absorption

Fructose enhances mineral absorption. This is a great benefit for people such as pregnant women who require increased levels of minerals, especially iron and calcium.

#### **Certificates**

BRC including FSMA module, FSSC 22000, IP & NGP certificate for GMO control, ISO 27001, ISO 9001, ISO 14001, OHSAS 18001 Fructosan®is Kosher and Halal certified.

#### **GMO**

FructoSan® is Non-GMO.

#### Storage

FructoSan® is acceptably stable to air and heat, but it is hygroscopic. Keep package closed. Sealed bags should be stored in-doors under cool, dry conditions. Optimum storage and handling conditions for FructoSan® are 25°C or lower and less than 60% relative humidity.

#### **Shelf Life**

24 months stored sealed under recommended conditions.

#### **Allergens**

FructoSan® is Allergen free.

FructoSan® does not contain food additives, food colors, antioxidants, preservatives or material of animal origin.

#### **Packaging**

FructoSan® crystalline fructose is packed in 25kg bags or big bags.

# FructoSan® Crystalline Fructose





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