

Fructose

Cat. No. EXTZ-921

Lot. No. (See product label)

Introduction

Description

Fructose, also known as fruit sugar or levulose, is a naturally occurring monosaccharide found abundantly in honey, fruits, and berries. It is industrially produced from starch or sucrose sources by enzymatic isomerization and chromatographic purification, and crystallized as an anhydrous white crystalline powder. Fructose is the sweetest of all natural sugars, approximately 1.7 times as sweet as sucrose, with a clean sweetness profile and rapid onset. It has a low glycemic index, high water solubility, strong humectancy, and pronounced syneresis-reducing and browning capabilities. These properties make it a preferred sweetener for beverages, sports and energy drinks, reduced-sugar foods, baked goods, and dairy products, where it also improves texture, moisture retention, and flavor release. In pharmaceutical technology it is used as a sweetening agent and syrup base for oral liquid preparations.

Applications

Food, Pharmaceutical

Product Information

Appearance

White crystalline powder

Form

White crystalline powder

CAS No.

57-48-7

Molecular Formula

C₆H₁₂O₆