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TECHNICAL DATA SHEET

TDS-ENZ002-EN · REV. 02 · 2026-11-03

Invertase Enzyme Powder, 30,000 U/g

Food-grade invertase for invert syrup, confectionery centres and bee-feed syrup.

SKU **ENZ002** CATEGORY **INVERTASE** ENZYME CLASS **EC 3.2.1.26** CAS **9001-57-4**

Food grade · Produced by submerged fermentation · GMO-free · Not restricted for transport

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
≥ 30,000	**50–60 °C**	**4.0–5.0**	**12 months**
U/g, minimum at release	working range 30–70 °C	working range pH 3.0–7.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Enzyme	**Invertase (β-D-fructofuranoside fructohydrolase), EC 3.2.1.26**
Source organism	Saccharomyces cerevisiae, submerged fermentation
CAS number	9001-57-4
ACTIVITY	
Invertase activity	**≥ 30,000 U/g** Spec
PHYSICAL	
Appearance	**White to yellowish powder** Spec
Particle size	≥ 80 % through 40 mesh Spec
Loss on drying	≤ 8.0 % Spec
WORKING WINDOW	
Temperature	**30–70 °C, optimum 50–60 °C** Typical
pH	**3.0–7.0, optimum 4.0–5.0** Typical
PURITY AND HYGIENE	
Lead (Pb) · Arsenic (As)	≤ 5.0 mg/kg · ≤ 3.0 mg/kg Spec
Total plate count	≤ 50,000 CFU/g Spec
Coliforms · E. coli · Salmonella	≤ 30 CFU/g · not detected · not detected / 25 g Spec

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Cool, dry, out of sunlight; sealed, relative humidity below 60 %

PACK SIZE
1 kg; bulk on request

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Invert syrup and fructose syrup
Hydrolyses sucrose to glucose and fructose; the syrup is more soluble and does not crystallise.

Confectionery centres
Liquefies cherry centres, creams, mints, truffles, marshmallow and fondants; extends shelf life.

Ice cream, chocolate, jam, candied fruit
Prevents sugar crystallisation in high-solids products.

Bee-feed syrup and artificial honey
Converts sucrose syrup to an invert syrup; removes sucrose from foods.

Alcohol fermentation and bread
Raises conversion after starch saccharification; improves bread colour.

DOSAGE

350 g per tonne

of 70 % sucrose syrup, complete hydrolysis

Substrate	**sucrose syrup, 70 % solids**
Temperature	**50 °C**
Time	**about 6 h at 350 g/t; about 20 h at 150 g/t**

Rate depends on substrate quality and process parameters; confirm by trial on your own syrup.
Increase the rate after the stated shelf life.

Each lot is released against the specification above; the lot Certificate of Analysis reports the measured values.

enzymes.bio · Level 1, 6 Johnsonville Road, Wellington 6037, New Zealand · **Tel (USA) +1 (507) 428-6057** · wholesale@enzymes.bio

Online: enzymes.bio/product/cas-9001-57-4-food-additives-1kg-enzyme-invertase-powder-bulk-invertase-enzyme

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER