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TECHNICAL DATA SHEET

TDS-ENZ007-EN · REV. 02 · 2026-11-03

Invertase Enzyme 30,000U/g Non-GMO

Enzyme preparation that hydrolyses sucrose to glucose and fructose, made by microbial liquid fermentation.

SKU **ENZ007** CATEGORY **INVERTASE** ENZYME CLASS **EC 3.2.1.26** CAS **9001-57-4** GRADE **FOOD GRADE**

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

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
30,000u/g	**45 ~ 55°C**	**4.5~5.5**	**12 months**
as stated on the product page	working range 20 ~ 60°C	working range pH 3.0~8.0	sealed, see storage below

SPECIFICATION

IDENTITY	
Enzyme class	EC 3.2.1.26 Typical
CAS	9001-57-4 Typical
Active ingredient	Sucrase Typical
ACTIVITY	
Enzyme activity	**≥ 30,000 U/g** Spec
Enzyme activity	**30,000u/g** Typical
PHYSICAL	
Appearance	**White powder** Spec
Loss on drying	≤ 8.0 % Spec
Density	2.0±0.1 g/cm3 Typical
WORKING WINDOW	
Temperature range	20 ~ 60°C Typical
Best temperature	45 ~ 55°C Typical
pH range	3.0~8.0 Typical

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 place away from light; storage temperature below zero degrees; avoid heavy metal ions and oxidants

PACK SIZE
Not stated

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

APPLICATIONS

Convert sucrose syrup into a glucose and fructose syrup
Gives a 1:1 glucose and fructose ratio; inhibits sucrose crystallisation

Use in confectionery
Improves flavour and colour

Add to bakery products
Keeps products fresh, improves stability and retains moisture; eases shaping

DOSAGE

350g per 1T sucrose syrup

per 1T of sucrose syrup (70%, 50°C)

Substrate	**Sucrose syrup (70%)**
Temperature	**50°C**

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

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Online: enzymes.bio/product/sucrase-powder-invertase-enzyme-invertase

Enzyme powder may cause allergy; prolonged exposure may irritate skin, eyes and mucous membranes, so wear a mask and eye protection. 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