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TECHNICAL DATA SHEET

TDS-ENZ035-EN · REV. 02 · 2026-11-03

Invertase Enzyme Powder 50000U/G

Invertase powder that splits sucrose into glucose and fructose (invert syrup).

SKU **ENZ035** CATEGORY **INVERTASE** ENZYME CLASS **EC 3.2.1.26** CAS **9001-57-4** GRADE **FOOD GRADE**

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

DECLARED ACTIVITY	SHELF LIFE	FORM	ENZYME CLASS
50000u/g	**12 months**	**White Powder**	**EC 3.2.1.26**
as stated on the product page	sealed, see storage below	appearance as stated	invertase, also named saccharase

SPECIFICATION

IDENTITY

Enzyme	Invertase (Saccharase, fructofuranoside fructohydrolase) Typical
EC number	EC 3.2.1.26 Typical
CAS number	9001-57-4 Typical

ACTIVITY

Enzyme activity	**≥ 50,000 U/g** Spec
Main reaction	Splits sucrose into glucose and fructose (invert syrup) Typical

PHYSICAL

Appearance	**White powder** Spec
Loss on drying	≤ 8.0 % Spec

COMPOSITION

Source	Saccharomyces cerevisiae strain Typical
Production	Submerged fermentation Typical

PURITY AND HYGIENE

Heavy metals	< 30 mg/kg Spec
Lead (Pb)	< 5.0 mg/kg Spec
Arsenic (As)	< 3.0 mg/kg Spec
Total plate count	≤ 10,000 CFU/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
Store humidity-protected (RH < 60%) at temperature below 25°C

PACK SIZE
Not stated

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

APPLICATIONS

Hydrolyse sucrose into glucose and fructose (invert syrup).
Gives a sugar liquid of higher solubility than sucrose that does not easily crystallize.

Invert sucrose in liquefied cherry centers, creams, mints, truffles, marshmallow and fondants.
Applied for any inversion of sucrose in confectionery.

Improve the shelf life of confections.
Stated function of invertase in confectionery.

Process ice cream, liquid chocolate, candied fruit, candies and jams.
Decomposes sucrose into invert sugar.

Produce artificial honey and remove sucrose from food.
Converts sucrose to invert sugar.

DOSAGE

Determine by trial

no application rate stated on the product page

Each lot is released against its specification; 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/wholesale-cas-9001-57-4-enzyme-invertase-powder-50000u-g-food-additives-invertase-enzyme-powder

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