enzymes.bio

Add enzymes. Add value.

TECHNICAL DATA SHEET

TDS-ENZ043-EN · REV. 02 · 2026-11-03

Invertase Powder 200,000U/G

Invertase powder (EC 3.2.1.26) that splits sucrose into glucose and fructose.

SKU **ENZ043** CATEGORY **INVERTASE** ENZYME CLASS **EC 3.2.1.26** CAS **9001-57-4** FORM **WHITE POWDER**

Food grade · Produced by submerged fermentation · Not restricted for transport

DECLARED ACTIVITY	FORM	ENZYME CLASS	SUBSTRATE
200,000U/G	**Powder**	**EC 3.2.1.26**	**Sucrose**
as stated on the product page	white powder	invertase, also named saccharase	split into glucose and fructose (invert syrup)

SPECIFICATION

IDENTITY

Enzyme	Invertase (Saccharase, fructofuranoside fructohydrolase) Typical
EC number	EC 3.2.1.26 Typical
CAS number	9001-57-4 Typical
Source and production	Saccharomyces cerevisiae strain, fermented in submerged medium Typical

ACTIVITY

Declared activity	**200,000U/G** Typical
Reaction	Hydrolysis of terminal non-reducing β-D-fructofuranoside residues; sucrose to glucose and fructose Typical

PHYSICAL

Appearance	White powder 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
Not stated

PACK SIZE
Not stated

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

APPLICATIONS

Hydrolyse sucrose to invert sugar
Gives a sugar liquid with higher solubility than sucrose that does not crystallize easily.

Soften confectionery centres and fondants
Inverts sucrose in cherry centers, creams, mints, truffles, marshmallow and invert syrup.

Extend the shelf life of confections
Improves the shelf life of confections.

Process ice cream, liquid chocolate, candied fruit, candies and jams
Converts sucrose to invert sugar in these foods.

Produce artificial honey and remove sucrose from food
Converts sucrose to glucose and fructose.

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/bulk-food-additives-enzyme-invertase-powder-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