Food-Grade Glucose Isomerase

Glucose isomerase for converting glucose to fructose in high fructose syrup production.

SKU **ENZ280** CATEGORY **FOOD GRADE ENZYMES** CAS **37288-11-2** GRADE **FOOD GRADE**

INGREDIENT **GLUCOSE ISOMERASE**

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

WORKING TEMPERATURE	WORKING PH	SHELF LIFE	APPLICATION RATE
45–65 °C	**6.5–8.5**	**12 months**	**1 kg per 12 tons of syrup**
operating range; no optimum stated	operating range; no optimum stated	sealed, see storage below	adjust as needed

SPECIFICATION

IDENTITY

Ingredient	Glucose isomerase Typical
Appearance	**Dark brown solid granules** Typical

PHYSICAL

Form	Free-flowing granules, uniform particle size Typical

WORKING WINDOW

Operating temperature range	**45–65 °C** Typical
Operating pH range	**6.5–8.5** Typical
Reaction conditions	55–60 °C, pH 7.5–7.8 Typical

FEED

Dry substance (DS)	35–45% Typical
Glucose content	93–97% 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
Sealed food-grade aluminum foil bag; storage conditions not stated

PACK SIZE
1 kg/bag

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

APPLICATIONS

Produce high fructose syrup from glucose
Increases fructose content and sweetness.

Make candy syrups and confectionery coatings
Supports confectionery syrup and coating processing.

Prepare beverage sweetener bases
Provides a sweetener base for beverages.

Isomerise xylose to xylulose in wood-sugar systems
Enables sweeteners with different functional properties and flavor profiles.

DOSAGE

1 kg per 12 tons of syrup

per 12 tons of syrup

Reaction conditions	**55–60 °C, pH 7.5–7.8**
Mg^{2+} content in syrup	**≤1 ppm**
Additional Mg^{2+} (typical application rate)	**around 45 ppm**

Adjust the rate as needed.
Add Mg^{2+} when syrup Mg^{2+} content is ≤1 ppm.

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

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Online: enzymes.bio/product/food-grade-glucose-isomerase

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