

FRUCTOSE

Fruit N'Sweet (Crystalline Fructose) is a naturally occurring sweetener found in many fruits and vegetables that is about one and a half times sweeter than table sugar, with a low glycemic index. Fruitn'Sweet is mainly used as a nutritive sweetener in the processing and formulating of food. It is produced from Gluten-free non-GMO carbohydrates derived from Corn. The Corn starch is hydrolyzed to Glucose monomers that are converted to a mixture of Glucose and Fructose with the enzyme Glucose Isomerase. The Fructose is then separated chromatographically out of the mixture, purified and crystallized.



APPLICATIONS



BEVERAGES



CONFECTIONARY



SWEETENERS



NUTRACEUTICALS

FUNCTIONS

- + Sweetener
- + Flavor enhancer
- + Taste masking

SPECIFICATION

Molecular formula	C6H12O6
Molecular weight	180
Packaging	25Kg. or 1,000 Kg.

PROPERTIES

- + White hygroscopic crystals
- + Odorless
- + Gluten free
- + Sweet
- + Soluble in water

GRADES

Gadot Grade	Description	Fructose %	Recommended Application
Fruit N'Sweet	Fine Granular	99-101	Natural sweetener, food & beverage, canned foods, baking, creams
	Standard Granular		
Fructose DC	Direct Compressible	95	Candy, tablets, taste masking



GBI is a leading GMP manufacturer of ingredients for the Nutraceutical, Food, Beverage and Pharmaceutical industries. We are committed to providing the highest quality products and reliability of supply for our customers. Gadot has more than 50 years of experience delivering products including tailor-made solutions and soluble minerals.

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