



Specifications sheet for ITM00017

FRUVA - Crystallized Grape Fructose

Last update: 02/07/2015

Product general informations:

Product name: FRUVA - Crystallized Grape Fructose
Scientific name: Vitis euveitis

Description:

Solid crystallized sugar made of 99,5% grape fructose monisaccharide extracted from grapes.

No chemical-enzymatic processes are applied on the raw material (concentrated grape sugar) in order to obtain the final product.

Thanks to its high hygroscopicity it prevents product from humidity loss, moulds development, increases products shelflife and enhance browning process in bakery products. It is very soluble in water and it shows anti-crystallizing properties. In solution it has a lower freezing point than saccharose. It enhances the proper taste and aroma of food ingredients.

It increases sweet taste enabling thus a reduction of recipes sugar content.

Available certifications

Organic:	Not available
Baby food:	Available
NOP:	Not available
Biosuisse:	Not available
Demeter:	Not available
Kosher:	Not available
Halal:	Not available
OGM free:	Available

Available origins

Italy

Organoleptic characteristics

Aspect: Crystals

Colour: White

Smell: Neutral or slightly fruity

Taste: Sweet and fruity

Physico-Chemical characteristics

Ashes: <2 CEE Scale (Method: ICUMSA GS2/3-17)

SOME DETAILS MAY CHANGE WITHOUT NOTICE

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Humidity:	<0,06% weight loss (Method: 80 °C)
pH (at 25° Brix):	4-6 (Method: Re. CE n°2676/90)
Fructose:	99,5% min.;. of total sugars (Method: HPLC)
Colour in dilution:	<4 (420nm) CEE Scale (Method: ICUMSA GS2/3-9)
Farbtyp:	<4 CEE Scale (Method: Braunschweig)
Granulometry:	0,15-0,30 mm (Method: ICUMSA GS2-37)

Packing, logistics and storage characteristics

25 kg Bags - Shelflife: 12 months from production date under stable and dry conditions (between 15 and 25 ° C)

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Allergens

	<i>As ingredient</i>	<i>In the factory</i>	<i>On the same line</i>	<i>Upstream suppliers</i>
Gluten:	No	No	No	No
Shellfish:	No	No	No	No
Eggs:	No	No	No	No
Fish:	No	No	No	No
Peanuts:	No	No	No	No
Soy:	No	No	No	No
Milk:	No	No	No	No
Lactose:	No	No	No	No
Nuts:	No	No	No	No
Celery:	No	No	No	No
Mustard:	No	No	No	No
Sesame:	No	No	No	No
Lupins:	No	No	No	No
Sulphur dioxide:	No	No	No	No
Mussle:	No	No	No	No

Nutritional values (100.g):

Kcalories:	400
Proteins:	0 g
Fat:	0 g
Saturated fat:	0 g
Mono-unsaturated:	0 g
Poly-unsaturated:	0 g
Soluble sugars:	100 g
Carbohydrate:	100 g
Dietary fibers:	0 %

These nutritional values are indicative as average measurements for the product

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