



ENZYINVERT P CONC.

Efficient Sucrose Inversion

In syrup processing and related industrial operations, incomplete or uncontrolled inversion of sucrose can lead to inconsistent syrup profiles, formation of unwanted by-products, and inefficiencies in batch planning. Conventional chemical inversion methods may also lead to browning reactions and formation of undesirable compounds.

Enzyinvert P Conc. is a high-activity **β -D-fructofuranosidase (invertase)** enzyme derived from *Saccharomyces cerevisiae*. The product enables efficient hydrolysis of sucrose into glucose and fructose, thereby improving the sugar profile and supporting controlled inversion under optimal process conditions.

Mode of Action

Enzyinvert P Conc. catalyzes the hydrolysis of sucrose through enzymatic inversion: The enzyme **β -D-fructofuranosidase** cleaves the glycosidic bond in sucrose molecules & converts sucrose into **glucose and fructose (invert sugars)**. The enzymatic process ensures **uniform and controlled inversion** without undesirable side reactions.

Product Key Benefits

- Ensures maximum inversion of sucrose, low dosing
- Provides uniform and controlled inversion process, Prevents browning during processing
- Avoids formation of **HMF (Hydroxymethylfurfural)**
- Improves sugar profile and process consistency, Facilitates better batch planning and operational control

Product Application

Enzyinvert P Conc. is used in **sugar processing systems where controlled enzymatic inversion of sucrose is required**. The enzyme should be **added directly into the reactor** under optimal processing conditions to achieve efficient sucrose hydrolysis and uniform inversion.

Operational Conditions

- pH: **4.5 – 5.5**
- Temperature: **55 – 75°C**

Dosage

1.5-3.0 kg /ton of sucrose

Dosing Pattern

Reaction time, Process temperature, Dry matter concentration, Desired final inversion percentage.

Product Characteristics

- Enzyme: **β -D-fructofuranosidase (Invertase)**
- Source: ***Saccharomyces cerevisiae***
- Enzyme activity: **250,000 CSU per gram**
- Form: Micro-granulated powder

Product Packaging

- **1 kg aluminium foil packs**, further packed in **20 kg HDPE drums**
- Packing configuration: **1 kg × 20 packs**

Product Shelf Life

- Minimum **12 months** from the date of delivery under recommended storage conditions.

Product Handling

- Enzymes are proteins; inhalation of dust or aerosols may cause sensitization or allergic reactions in susceptible individuals.
- Prolonged contact may irritate **skin, eyes, and mucous membranes**.
- Aerosols may form if the product is splashed or vigorously stirred.
- Spilled product may dry out and create dust; flush spilled material with water and avoid dust formation.
- Wear appropriate **protective clothing, gloves, and eye/face protection** while handling the product.
- Contaminated clothing should be washed thoroughly before reuse.
- Refer to the **MSDS supplied with the product** for detailed safety instructions.



ISO 9001:2015 Certified | FSC 22000 Certified

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Certifications:

