

## Invertase for confectionaries

*Cat. No.* BAK-1729

*Lot. No.* (See product label)

### *Introduction*

**Description** An enzyme capable of hydrolyzing sucrose into glucose and fructose. Typically used in manufacturing confectionaries, dietary supplements, and other food grade applications.

**Applications** Baking , Dietary ,Supplements, Food & Beverage

**Synonyms** Invertase; Invertase for confectionaries; Baking Enzymes; BAK-1729

### *Product Information*

**Appearance** powder or liquid

**CAS No.** 9001-57-4

### *Usage and Packaging*

**Package** 25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form).