



# Invertase XL

Enzyme for Sucrose Hydrolysis

## Product description

Invertase L is a liquid enzyme preparation with standardized activity, that hydrolyses the  $\beta$ -D-1,2-glycosidic bonds in sucrose; releasing an equal molar mixture of D-glucose and D-fructose.

Appearance:	clear, water white solution
Systematic name of the active component:	$\beta$ -fructofuranoside-fructohydrolase
Common names:	invertase, saccharase, $\beta$ -h-fructosidase, $\beta$ -fructofuranosidase
EC-number of IUB:	3.2.1.26
Origin:	selected yeast cultures
Specific activity:	15000 Sumner-units/mL
Density:	1.15 kg/L
Catalysed reaction:	hydrolytic decomposition of saccharose into glucose and fructose.

## Dosage

Invertase XL is applied as a 20 - 50 fold dilution homogeneous into batch tank.

It shows its best activity in a pH spectrum of 4,0 - 5,0, the optimum is pH 4,5. The optimum reaction temperature is 65 °C.

To convert a 65 % sucrose solution (pH 4,5, 60 °C), a dosage of > 4 mL/kg with a reaction time of 12 h is necessary.

## Storage

Best storage conditions are 0 - 10 °C. Higher temperatures will cause shortage of product shelf life. Avoid temperature above 25 °C. Reseal open packages and use completely on short term.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to [www.erbsloeh.com](http://www.erbsloeh.com).  
Version 001 – 09/2017 RK – printed 14.09.2017