Romana Global

Certificate of Analysis

D-Fructose, GR 99%

Synonyms	: D-Levulose, Fruit sugar
Code	: F 1527
Grade	: AR / GR
Mol. Formula	: $C_6H_{12}O_6$
CAS	: 57-48-7
Purity	: 99%
Mol. Weight	: 180.16
Applications	: F 1527 (OTTO) D-Fructose, GR 99% Cas 57-48-7 - used commercially in foods and beverages. It increases starch viscosity more rapidly and achieves a higher final viscosity than sucrose. It has all the fiber squeezed out of it and so the fructose is easily absorbed into the bloodstream. High-fructose-corn syrup is used in frozen products.
Description	: Fructose was discovered by French chemist Augustin-Pierre Dubrunfaut in 1847. fructose is frequently derived from sugar cane, sugar beets, and corn. Crystalline fructose is the monosaccharide, dried, ground, and of high purity. High-fructose corn syrup (HFCS) is a mixture of glucose and fructose as monosaccharides. Sucrose is a compound with one molecule of glucose covalently linked to one molecule of fructose.
Properties	
Categories	: Biochemicals & reagents,Carbohydrates A to Z
Assay	: ≥99%
Appearance (Form)	: Powder
Appearance (Colour)	: White
Melting point	: 119-122 °C