

Organic Fructose Syrup



What is Organic Fructose Syrup?

Organic Fructose Syrup is meticulously produced from 100% pure, organically certified fruits, typically corn or other plant sources that undergo an enzymatic process to convert glucose into fructose. This results in a clear, viscous liquid sweetener with a higher relative sweetness compared to sucrose (table sugar) and excellent solubility. The organic certification ensures that the raw materials are cultivated without synthetic pesticides, herbicides, or genetically modified organisms, aligning with strict clean-label and natural ingredient standards.

As a monosaccharide, fructose is absorbed differently by the body than glucose and offers unique functional benefits in various food and beverage formulations. Its ability to enhance fruit flavors, improve texture, and maintain moisture makes it a versatile and sought-after ingredient for a wide range of applications where a premium, natural sweetener is desired.

Specifications

Attribute	Details
Source	100% Organic Fruit (e.g., organic corn starch) through enzymatic conversion
Processing	Enzymatic hydrolysis, purification, concentration
Appearance	Clear, transparent, viscous liquid
Flavor	Clean, neutral sweet taste
Brix (Solids)	Typically 75-80% (ensures stability and concentration)
pH	3.5-5.0 (typical range)
Relative Sweetness	Approx. 120-140% of sucrose (on a dry basis)
Solubility	Excellent, even in cold liquids
Moisture Content	Typically 20-25%
Microbiological Purity	Meets international food safety standards
Heavy Metals	Low levels, compliant with international regulations
Key Characteristics	High sweetness, excellent solubility, humectant properties, enhances fruit flavors, lowers freezing point.

Key Features

- **Natural Sweetness:** Derived from organic fruit sources, providing a clean and pleasant sweet taste profile.
- **High Sweetness Intensity:** Offers higher relative sweetness than sucrose, potentially allowing for lower usage rates while achieving desired sweetness levels.
- **Excellent Solubility:** Dissolves readily and completely, even in cold liquids, making it ideal for beverages and clear formulations.
- **Enhances Fruit Flavors:** Known for its ability to intensify and bring out the natural flavors of fruits, making it perfect for fruit-based products.

- **Humectant Properties:** Helps retain moisture in food products, contributing to improved texture, extended shelf life, and preventing crystallization in confectionery.
- **Lowers Freezing Point:** Useful in frozen desserts and ice creams to create a softer, more scoopable texture.
- **Organic & Clean Label:** Certified organic, ensuring the absence of synthetic pesticides, GMOs, and artificial additives, aligning with growing consumer demand for transparency.
- **Versatile Functionality:** Adaptable for a broad range of B2B product developments across various industries.

Applications

Our **Organic Fructose Syrup** is a highly versatile ingredient for a multitude of B2B applications across the food and beverage industries:

- **Beverages:**
 - Sweetener for natural fruit juices, functional drinks, flavored waters, soft drinks, and sports beverages.
 - Ideal for clear beverages due to its transparent nature and high solubility.
- **Dairy & Plant-Based Products:**
 - Sweetener for yogurts (dairy and plant-based), ice creams, sorbets, and frozen desserts, enhancing texture and scoopability.
 - Used in plant-based milk alternatives.
- **Baked Goods & Confectionery:**
 - Incorporated into cakes, cookies, pastries, and bread to provide sweetness, moisture retention, and browning.
 - Used in candies, gummies, fruit chews, and jams/jellies as a natural sweetener and humectant to prevent crystallization.
- **Fruit Preparations:**
 - Sweetener for fruit fillings, pie fillings, and fruit purees, enhancing their natural flavor.
- **Sauces & Dressings:**

- Used in salad dressings, marinades, and sweet sauces to provide sweetness and improve mouthfeel.

Why Choose Our Organic Fructose Syrup for Your Business?

Partnering with us for your **Organic Fructose Syrup** needs ensures a premium, high-demand ingredient that aligns with evolving consumer preferences for natural and clean-label sweeteners:

- **Guaranteed Organic Certification:** Our syrup adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Functionality:** Its high sweetness, excellent solubility, and humectant properties offer significant advantages in product development and texture enhancement.
- **Neutral & Clean Taste:** Provides sweetness without imparting unwanted flavors, allowing the natural essence of your product to shine.
- **Consistent Quality & Purity:** Rigorous quality control and testing protocols ensure a reliable, pure, and safe product batch after batch, meeting international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: Is Organic Fructose Syrup suitable for vegan products?

A: Yes, our **Organic Fructose Syrup** is derived entirely from plant-based organic fruit sources and processed without animal products, making it inherently **vegan**.

Q: How does Organic Fructose Syrup compare to Organic Cane Sugar in terms of sweetness?

A: **Organic Fructose Syrup** is generally **1.2 to 1.4 times sweeter than organic cane sugar** (sucrose) on a dry weight basis. This means you may be able to use less syrup to achieve the same

level of sweetness, potentially impacting calorie content or formulation costs.

Q: What is the typical shelf life and recommended storage for bulk quantities of Organic Fructose Syrup?

A: Our **Organic Fructose Syrup** typically has a shelf life of **12-24 months** from the manufacturing date when stored in a cool, dry place (ideally below 75°F/24°C), away from direct sunlight, in its original sealed containers. Proper storage is crucial to prevent crystallization or degradation.

Q: Can Organic Fructose Syrup be used in "sugar-free" or "reduced sugar" claims?

A: While fructose is a natural sugar, it still contributes calories. Its higher sweetness intensity can help **reduce the total amount of sugar used** in a product, which may support "reduced sugar" claims if certain criteria are met. It cannot be used for "sugar-free" claims.

Q: Does Organic Fructose Syrup crystallize easily?

A: Fructose has a high solubility, which helps prevent crystallization. Its humectant properties also contribute to maintaining a soft texture in confectionery and baked goods by preventing water activity from becoming too low.

Packing



Want to learn more about this product or have any questions?

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