

GLUCOSE-FRUCTOSE SYRUP



How is it produced?

1



FARMING

Wheat and maize are the most commonly used crops.

2



HARVESTING

Crops are harvested and stored.

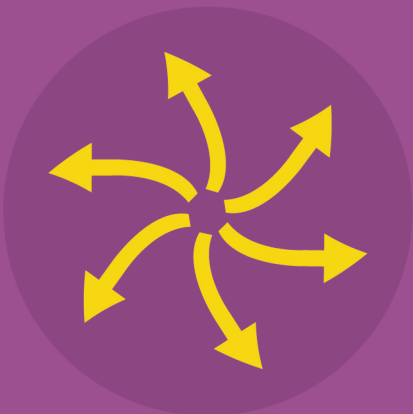
3



MILLING & SIEVING

After grains are crushed in a mill, sieving separates a starch and protein mix from the other cereal components.

4



CENTRIFUGING

Water is added to the mixture, which is then centrifuged to separate the starch from the proteins.

5



BREAKING DOWN OF STARCH

Starch is made of many linked glucose molecules: cutting these links with enzymes (mimicking the body's natural process of digesting starch) produces glucose syrup.

6



ISOMERISATION

Another enzyme is then used to convert some of the glucose into sweeter-tasting fructose.

7



PURIFYING

The syrup is purified by additional steps such as filtration and then evaporated. A thick, clear syrup of glucose and fructose remains.

8



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The syrup is now ready for use in foods and drinks to sweeten them and/or to improve texture, colour and flavour.