

Organic Fructose



What is Organic Fructose?

Organic Fructose is a certified organic, non-GMO monosaccharide derived from organic corn starch, offering a natural sweetness 1.2-1.8x stronger than sucrose. With a low glycemic index (GI 19), it supports blood sugar management while delivering clean-label sweetness. Available in crystalline powder and syrup formats, it replaces refined sugar in health-focused products like functional beverages, baked goods, and dairy alternatives. Certified USDA Organic, vegan, and allergen-free.

Fructose syrup is High-fructose corn syrup (HFCS), also known as *glucose-fructose*, *isoglucose* and *glucose-fructose syrup*, is a sweetener made from corn starch.

Specifications

Parameter	Crystalline Fructose Powder	Fructose Syrup
Fructose Content	≥99.5% (dry basis)	≥77% (wet basis)
Appearance	White crystalline powder	Clear to pale amber viscous liquid
Moisture Content	≤0.5%	≤23%
Sweetness	1.2-1.8x sucrose	1.1-1.5x sucrose
Solubility	Fully soluble in hot/cold water	Fully miscible in aqueous solutions
Brix	-	75-80°
Viscosity	-	300-600 cP at 25°C
Caloric Value	4 kcal/g (same as sucrose)	3.2 kcal/g (due to moisture)
Packaging	1kg, 5kg, 25kg resealable bags	5kg jugs, 25kg pails, 200kg drums
Shelf Life	36 months	24 months

Key Features & Benefits

- **Low Glycemic Impact:** GI 19 (vs. sucrose GI 65), ideal for diabetic-friendly formulations.
- **Enhanced Sweetness:** Reduces usage by 20-30% vs. sugar for calorie reduction.

- **Clean Label:** Free from GMOs, synthetic additives, and artificial preservatives.
- **Heat & Acid Stable:** Performs in baked goods, UHT beverages, and acidic products.
- **Global Certifications:** USDA Organic, Non-GMO Project Verified, Halal/Kosher, GRAS.

Applications

1. Organic Crystalline Fructose Powder

- **Bakery:** Sweetens gluten-free cookies, muffins, and energy bars with reduced calories.
- **Confectionery:** Enhances chewiness in sugar-free candies and chocolate coatings.
- **Powdered Drinks:** Adds sweetness to instant tea, protein shakes, and meal replacements.

2. Organic Fructose Syrup

- **Beverages:** Sweetens cold-pressed juices, functional waters, and sports drinks.
- **Dairy Alternatives:** Balances flavor in plant-based yogurts and ice creams.
- **Condiments:** Replaces high-GI sweeteners in ketchup, BBQ sauces, and marinades.

Why Choose Us?

1. **Dual-Format Flexibility:** Optimize for dry or liquid applications.
2. **Ethical Sourcing:** Produced from organic, sustainably farmed fruits and agave.
3. **Quality Assurance:** Tested for purity, heavy metals, and microbial safety (ISO 22000).
4. **Custom Solutions:** Blend with stevia, erythritol, or prebiotics for synergistic sweetness.
5. **Regulatory Compliance:** Meets FDA, EFSA, and global organic standards.

FAQs

Q: Is fructose safe for diabetics?

A: Yes! Organic fructose has a low GI (19) and causes slower blood sugar spikes than sucrose.

Q: Can fructose replace sugar in baking?

A: Yes—use 20-30% less crystalline fructose for equivalent sweetness.

Q: Does fructose cause weight gain?

A: When used in moderation, it has similar calories to sugar but reduces overall intake due to higher sweetness.

Q: Is the syrup vegan-friendly?

A: Absolutely! Both formats are plant-based and free from animal derivatives.

Q: Do you offer private labeling?

A: Yes! Custom branding available for powder and syrup formats.

Packing



For more information, please visit our website:

<https://ko.bio-starch.com/products/organic-fructose/>