

Product Data Sheet

Product Name	Invertase Maxinvert
Product Description	Invertase is an enzyme that is commonly used to make liquid centers and invert sugar in candy making. It is usually derived from yeast and is sold either as a clear liquid or as a powder that can be dissolved in water.
Country of Origin	USA
Ingredients	Invertase Maxinvert
Appearance	Clear Liquid
Flavor	N/A
Consistency	Liquid
Packaging	Any
Odor	N/A
Melting Point	N/A
Shelf Life	5 years
Storage	Cool and dark shelf
Lot#	Varies

Nutrition Facts

Nutrient Amount Per	100g
Calories	0
Fat	0
Saturated Fat	0
Trans Fat	0
Cholesterol	0
Sodium	12 mg
Carbohydrates	99g
Fiber	0
Sugars	49.1g
added Sugar	0
Protein	0
Vitamin D	0
Calcium	2 mg
Iron	.5 mg
Potassium	11 mg

Microbiological

Standard Plate Count	max 5000/g
Enterobacteriaceae	neg./g
Active Lipase/proteinase	neg./g
Mold and Yeast	max 50/g
Escherichia coli	neg./g
Samonella	neg./g