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

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