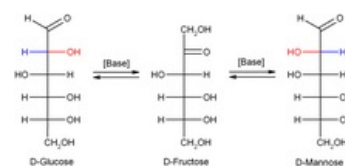


Invert sugar

A mixture of D-glucose and D-fructose, forms the basis of honey. It is produced by enzymatic or acid hydrolysis of sucrose. Sweetness depends on the degree of inversion, but in all cases it will be sweeter than sucrose. It is used as a sweetener in confectionery and drinks.



D-glucose, D- fructose, D-mannose.

Links

Related articles

- Sugar (1.LF UK, NT)
- Carbohydrates
- Fructose
- Glucose
- Sweeteners (1.LF UK, NT)

Source

- KADLEC, Pavel – MELZOCH, Karel. *technologie potravin*. 1. edition. Key Publishing, 2012. ISBN 978-80-7418-145-0.

Bibliography

- DOSTALOVÁ, Jana – KADLEC, Pavel. *technologie potravin*. 1. edition. Key Publishing, 2014. 0 pp. ISBN 978-80-7418-208-2.

External links

- Inverted sugar on the English wikipedia