



Mount Pharma

Making Life Sweeter.....

Just replace Sugar with

Invert sugar



Simplify Your Process by INVERT SUGAR SYRUP

- Ready for final use
- High Purity
- Easy handling
- Easy for mixing
- No further treatment required before the use
- No dust, no flock, no turbidity
- Reduced Stock area

Rusk & Cookies

Cake & Pastries

Herbal Food Products

Cold Drink & Cough Srp.

Sharbat, Juices, Sauces, Etc.

And the List
Continues.....

Invert Sugar Syrup

Invert Sugar Syrup is an equimolecular mixture of glucose and fructose. Invert Sugar Syrup is a valuable sweetener in food, pharmaceutical, distillery and other industrial application because of its functionally more desirable properties. The use of invert sugar syrup in India is limited mainly because of the lack of awareness about its usefulness and its poor availability.

We at **AP Multiproducts** are leading supplier sugar syrup of all grades such as Bakery, Food, Fruit Juices, Tobacco Ind., Pharmaceuticals, Distillery, Honey, Fruit Juices and Ice cream.

Benefits of Invert Sugar

Cost Effective Sweetness

The extra sweetness is useful in fruit flavoured drinks where around 20% less carbohydrate sweetener can be used then would be the case with a standard invert sugar.

Keeps food moister, fresher

Invert syrup has a high affinity of water, so an invert syrup is often used to keep products moist and extend their shelf life. Invert syrup can also be used in place of glycerol as the humectant in cakes where it brings additional benefits such as enhanced fruit flavours, extra sweetness, enhanced colour as improved flavour development during cooking.

Minimises Crystallisation

Invert syrup can slow down and minimises crystallisation. They can for example keep icings and fondants soft and smooth throughout their shelf life.

Preservation-water activity reduction

The increased number of molecules in an invert syrup causes an increase in osmotic pressure and inhibits microbial growth so it acts as a more effective preservative.

Extended Shelf life

Invert Sugar has a low water activity & it will not prone to microbial contamination which in turn may extend the product shelf life.

Freezing Point Depression

Use of Invert Sugar can also lower the freezing point of solution and prevent the formation of large ice crystals. This is ideal for many products including:

- > Soft easy scoop ice creams and sorbets.
- > Baked goods held in frozen storage prior to being released to retailers.

Flavour Enhancement & Colour Development

The fructose in an invert syrup has a natural synergy with acid and fruit flavours and therefore can enhance these flavours in application such as:

- > Soft drinks
- > Baked goods containing fruit
- > Fruit flavoured confectionery
- > Toffees, Caramels

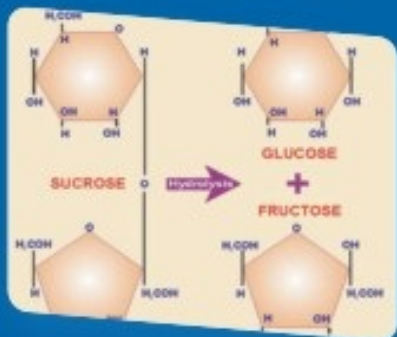
Texture Softening

Invert syrup's natural affinity for water and its ability to reduce crystallisation.

Stabiliser

Inverts are used extensively in the production of elixir and cough lincuates:

- > Smooth mouth-feel
- > Palatable delivery
- > Suspension of active ingredients



Additive Grades(AFA)

DISTILLERY GRADE

Distillery Grade invert syrup is a premium crystal clear transparent product with a wide range of applications in distilleries. It is generally used as a sweetener, without changing any original characteristics of the distillery products. Invert sugar is used as a major ingredient to achieve required fermentation, for increase in ethanol recovery, for imparting flavour profile and aiding caramelisation in the boil (colour formation). Distillery grade invert sugar is used mainly in Gin, Flavoured alcoholic drinks, Beer, Sparkling wines, Brut, Rich, Doux, Champagne & whiskeys.

PHARMA GRADE

A. Pharma Grade-PCC(Pharma Crystal Clear)

B. Pharma Grade-PY(Pharma Yellow)

Pharma grade invert syrup is an ideal ingredient for cough syrups and glucose and fructose based intravenous fluids. Due to diverse physio-chemical properties of invert sugar in addition to sweetness, low toxicity, high purity invert sugar account for its popularity in pharmaceutical application and provides desirable functional properties.

Invert sugar as a bulk sweetener is used in pharmaceutical and nutraceutical industries as recipients in dosage forms. The development of particular sugar based products i.e. invert sugar with these specific requirements has expended the application of invert Sugar products in pharma sector.

BAKERY/CONFECTIONERY/ ICECREAM GRADE(BF)

Bakery Grade invert syrup has been made exclusively for use in Bakery, Biscuits and Confectionery industries for various applications, as every manufacturer has differing sugar syrups requirements for their food application.

Higher solids invert syrups have greater viscosity and are used where minimum water is required to be added to the product and maximum preservative effect of Invert Sugar is to be achieved.

HONEY/SHARBAT/FRUIT JUICES GRADE(HG)

Flavoured honey has diverse applications in honey processing and allied food processing industries. A high quality premium product which has similar characteristics to honey due to its presence of reducing sugar. Unlike conventional acid-hydrolysed invert syrup. It is a premium quality product for various applications in ayurvedic formulations and herbal cosmetics. It restricts bacterial activities and can be used for bee feeding. It is chemically and physically purer substitute of honey.

PRODUCT DATA SHEET

Characteristic	70 Brix
Specific Gravity	1.34 ± 0.05
PH (At 20°C)	4.54 ± 0.5
Solids	70-71
Inversion	60-90%
Colour	Pale Yellow/White
Turbidity	Nil
Odour	Odourless



QUALITY

Quality is the main focus of all our endeavors. Our complete range of products and process strictly complies with national as well as international standards of quality. Our quality control professionals closely monitor all the stages of production to ensure flawless production. All the finished formulations are subjected to test on variety of parameters in our world class laboratory. Quality control of the product goes beyond the sugar characteristics to include date marking, print, packaging quality and protection against subsequent contamination.

PACKAGING

Packaging is one of the most critical requirements of the industry. We take utmost care while packaging to ensure a hygienic product with an extended shelf life. Our in-house packaging unit is equipped with sophisticated machineries and trained work force. The good packaging of the product ensure complete safety during the transit. We offer invert sugar in standard packing of 65 Kg. Jerry can and 280 Kg. HDPE barrels as per the requirement of the clients.

RESEARCH AND DEVELOPMENT

An extensive research is undertaken before the production of the final batch of the product. Our researchers work closely with process engineers to develop an appropriate formulation and design a workable manufacturing process to achieve desired physical or chemical specifications. Our R&D team is committed to bring a constant development through a rigorous research and analytical market survey.

COMMITMENT

Ours is a premium invert sugar syrup that has been developed by AFA to provide an easy to handle alternative to granulated sugars. Invert sugar is ready to use, clear and a soluble form. Unlike in conventional preparation of sugar syrup our invert sugar syrup cuts down time, workmen power and infrastructural resources. It is carefully produced with fine sugar to provide consistent flavoured and pale white invert sugar syrup.



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