

# SEQENZYM<sup>®</sup> FT

New High-Performance Enzyme  
for Sucrose Conversion to Fructo-OligoSaccharides  
(FOS)



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# SEQENZYM® FT: New High-Performance Enzyme for Sucrose Conversion to Fructo-OligoSaccharides (FOS)

## FOS: A SWEET ALTERNATIVE TO TRADITIONAL SUGARS

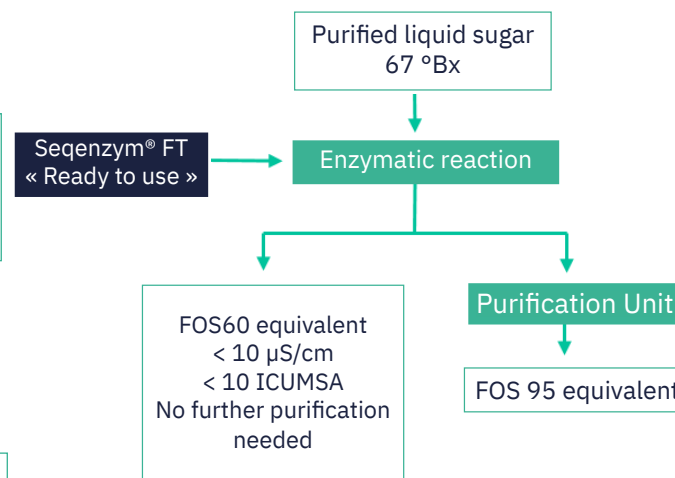
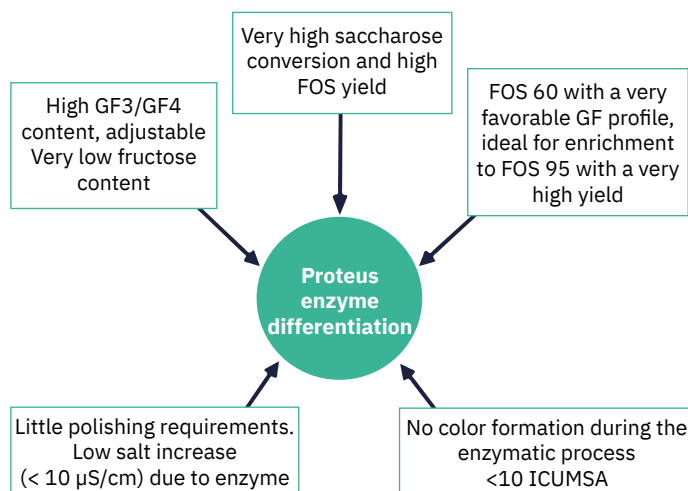
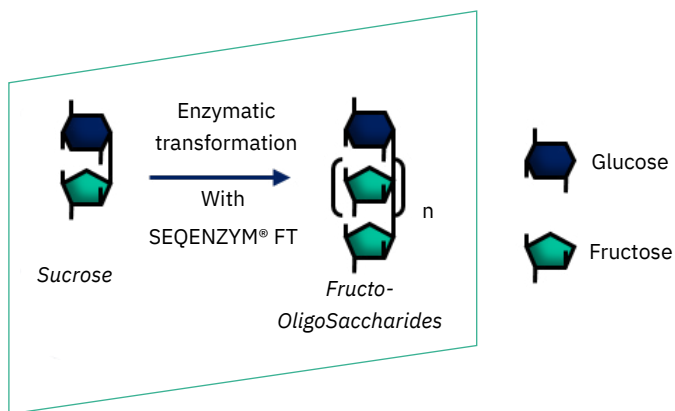
- Water-soluble sugar
- Similar solubility, freezing and melting point and crystalline properties as sucrose
- Prebiotic effect
- Applications: food (dairy products, cereals, candy, infant nutrition...), food supplements, feed (pet, young animal...)

## PROTEUS' ENZYME OPTIMIZED WITH PROPRIETARY SEQENZYM® PLATFORM

- Obtained from a GRAS (FDA), QPS (EFSA) strain
- Enzyme form: Cell-free, liquid form, "ready to use", stable at 4°C, Low salt content
- Highly robust and flexible process
- Highest conversion yield, optimal cost structure
- Ready for registration and industrial scale-up

## EFFICIENT ENZYMATIC PROCESS LEADING TO FOS 60 EQUIVALENT

- Fructosyl transferase is the enzyme primary activity
- Efficient on cane and beet sugar – purified or not
- Possible in situ conversion in food process (fruit, added sucrose)
- Performances demonstrated at Ton scale



PRODUCT	SWEETENING POWER	CALORIC POWER
Saccharose	1	4,2 kcal / g
Glucose	0,7	4,2 kcal / g
Fructose	1,3	4,2 kcal / g
scFOS	0,4 to 0,6	1,5 - 2 kcal / g

**L-scale FOS sample and/or enzyme sample available for testing on demand**

FOS 60 profile from SEQENZYM® FT		
<b>Total FOS</b>	%/tot sugar	61 +/- 2
GF2	%/FOS tot	37 +/- 5
GF3	%/FOS tot	49 +/-5
GF4	%/FOS tot	14 +/-5
<b>Saccharose</b>	%/tot sugar	8,4% +/-2
<b>Glucose</b>	%/tot sugar	30% +/-2
<b>Fructose</b>	%/tot sugar	< 0.9%

Fine-tuning the FOS profile is possible with parameters set-up.