

Complete enzyme product line



MAXINVERT® / Invertase

Maxinvert (Invertase) is an enzyme that converts sucrose into glucose and fructose

Product	Form	Activity
Maxinvert L2400	liquid	2400 SU/ml
Maxinvert L10,000	liquid	10,000 SU/ml
Maxinvert L15,000	liquid	15,000 SU/ml
Maxinvert 200,000 MG	micro granulate	200,000 SU/ml

Functionality

- Increases shelf life
- Enhances sweetness
- Prevents sugar crystallization
- Acts as a humectant
- Provides a more controlled (greener) process than chemical hydrolysis

Application

- Confectionary products
Cherry cordials, boxed chocolate, creams, truffles, Dutch mints, peppermint patties, marzipan
- Sweeteners - Invert syrup
- Nutraceuticals
- Baked goods

Enzymes for Fruit and Vegetable Processing

Functionality

- Juice extraction, clarification, depectination and starch degradation
- Firmfruit®

Application

- Pectinase, hemicellulase, amylase and various blends are specially prepared for fruit mash and juice treatment
- Enzymes for fruit and vegetable firming

Dietary Nutritional Supplements

Single Enzyme
Multi-Enzyme

Functionality

- Digestive Health
- Combats Lactose Intolerance
- Complex Carbohydrate Breakdown

Application

- Alpha-Galactosidase Cellulase
- Glucoamylase
- Lactase
- Lipase
- Protease

Candurin® Pearlescent Pigments EMD



Pearlescent Pigments

Candurin® Blue Shimmer
Candurin® Gold Shimmer
Candurin® Green Shimmer
Candurin® Red Amber
Candurin® Red Shimmer
Candurin® Silver Fine
Candurin® Silver Lustre
Candurin® Silver Sheen
Candurin® Silver Sparkle

Candurin® Benefits

- Sophisticated pearl effects
- Exempt from Certification
- Mineral, non-artificial colors
- Produced according to GMP for excipients
- Quality controlled by Merck and EMD
- Excellent stability
- Compatible with other colors
- Easy to apply

Application

- Confections, hard and soft candies including lozenges
- Fruit gums
- Jelly beans
- Chewing gum
- Decoration of chocolate and cookies
- Frostings
- Gelatin desserts
- Nutritional supplements tablets
- Gelatin capsules



CHEFMASTER®

Any color. Any size. Any time.

Great Lakes, Dye Solutions, Food Grade Inks, Coco Butter Solid Color Concentrates, Confectionery Panning Concentrates, Oil Color Concentrates, Lake Color Concentrates, Fat Base Color Concentrates, Pre-Dispersed Natural Colors, and Customized Batch Packaging Options

Invert sugar syrup containing glucose and fructose

Nesugar, available in medium and full invert, provides sweetness intensity equivalent to sugar.

Nesugar can replace sugar in one to one proportions. Nesuger Light, Combination of Invert Syrup and Stevia Extract, with 50% or

75% calorie reduction Nesugar Organic USDA Organic



Quinine salts, bittering agents for tonic water, soft drinks, flavors and alcoholic beverages



Exclusive North American Distributor

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