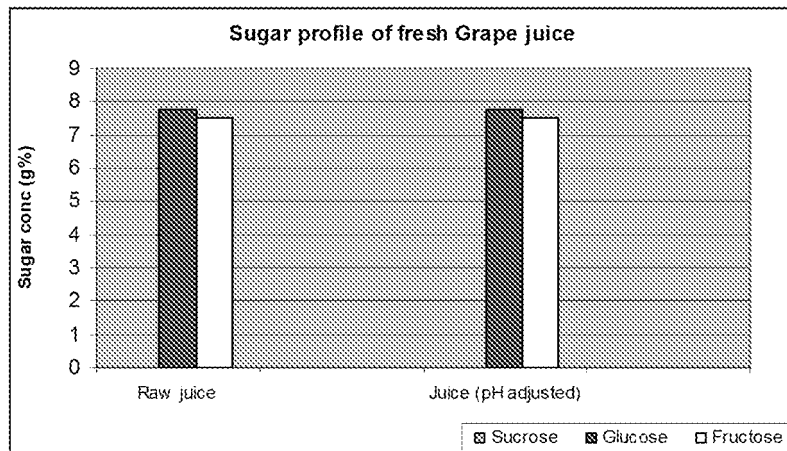
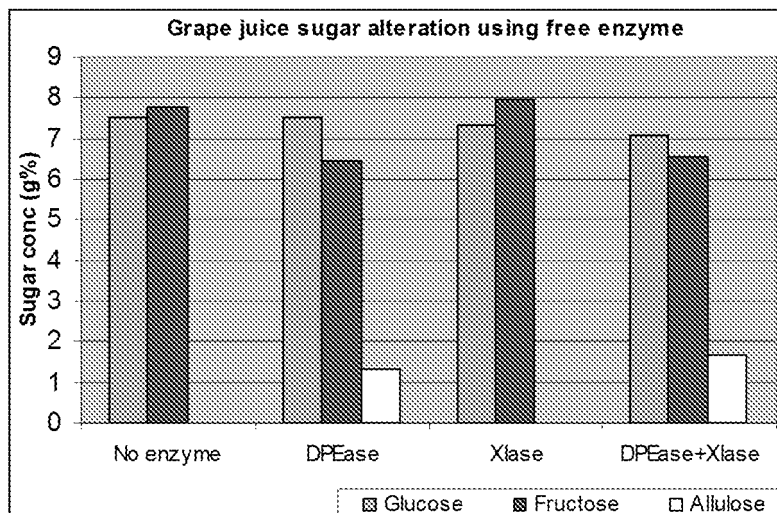
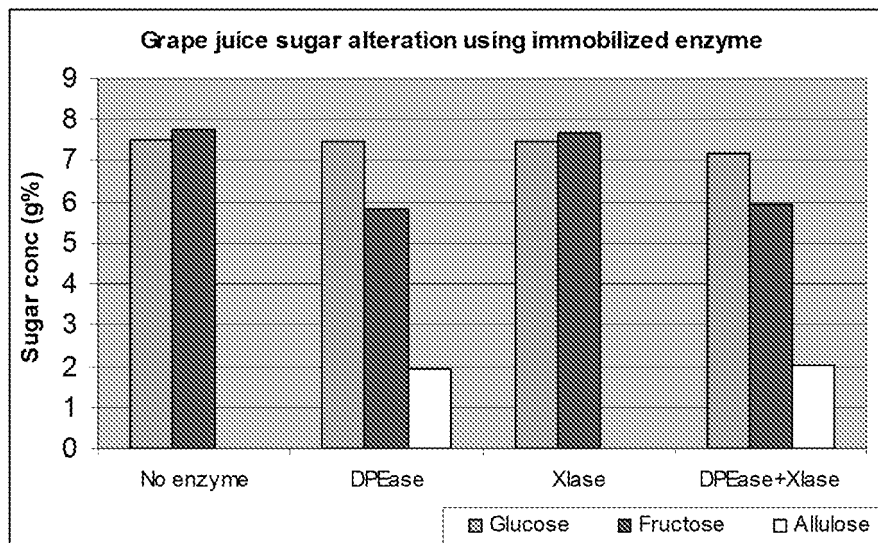


Figure 1**A****B**

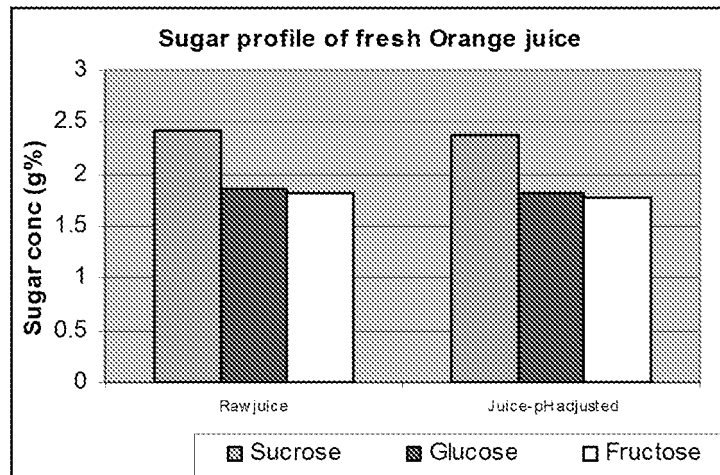
Details of Juice Preparation	Sugar concentration (g %)			
	Fructose	Glucose	Sucrose	Total Sugar
Raw juice (pH 3.65)	7.52	7.79	0	15.31
pH altered juice (pH 8.0)	7.52	7.78	0	15.3

Figure 2**A****B**

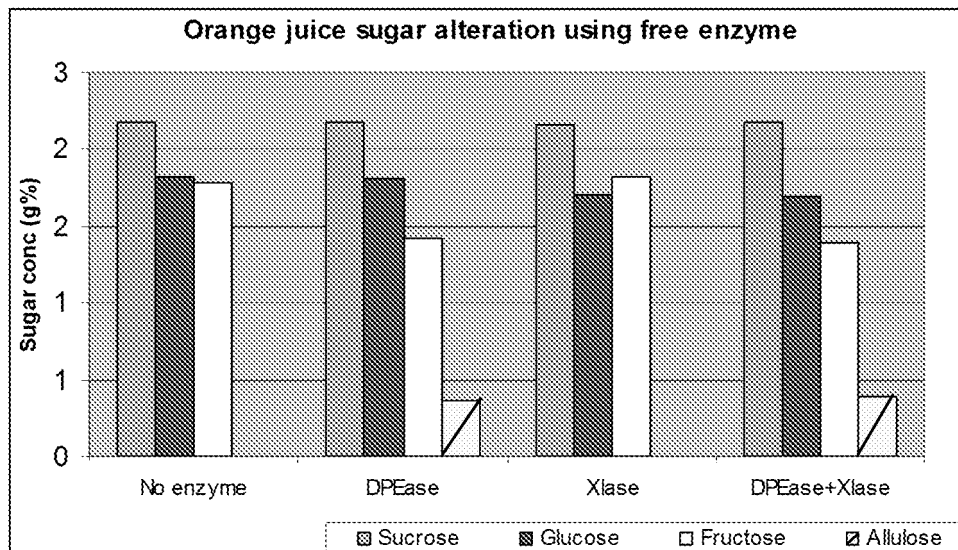
Details of Enzyme used	Sugar concentration (g %)			
	Glucose	Fructose	Allulose	Total Sugar
No enzyme	7.52	7.78	0.00	15.30
DPEase	7.51	6.43	1.35	15.29
XIase	7.34	7.95	0.00	15.29
DPEase+XIase	7.09	6.53	1.68	15.30

Figure 3**A****B**

Details Immobilized enzyme used	Sugar concentration (g %)			
	Glucose	Fructose	Allulose	Total Sugar
No enzyme	7.52	7.78	0.00	15.30
DPEase	7.51	5.85	1.93	15.29
XIase	7.49	7.81	0.00	15.30
DPEase+XIase	7.18	6.08	2.04	15.30

Figure 4**A****B**

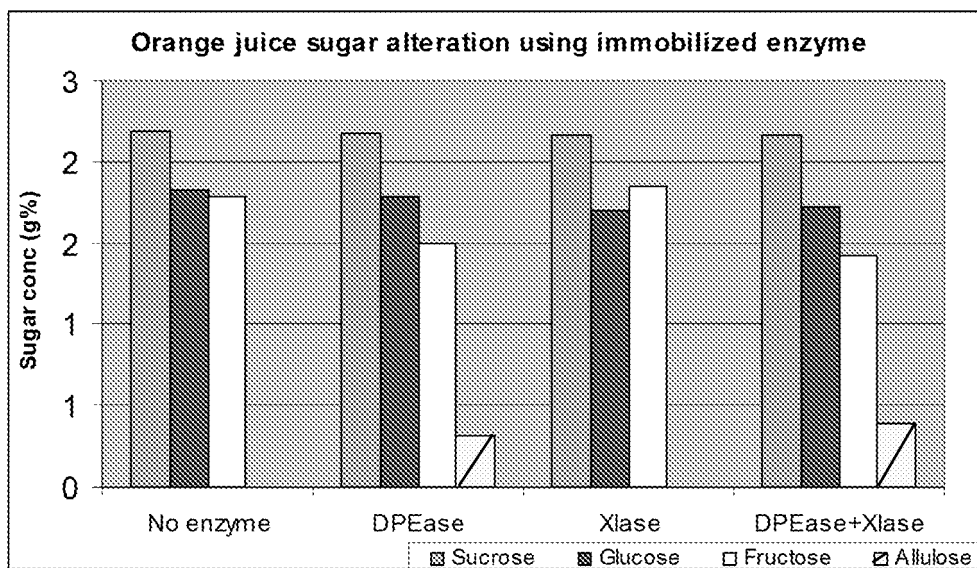
Details of Juice Preparation	Sugar concentration (g %)			
	Fructose	Glucose	Sucrose	Total Sugar
Raw juice (pH 3.25)	1.79	1.84	2.19	5.82
pH altered juice (pH 8.0)	1.78	1.82	2.18	5.78

Figure 5**A****B**

Details enzyme used	Sugar concentration (g %)				
	Sucrose	Glucose	Fructose	Allulose	Total Sugar
No enzyme	2.18	1.82	1.78	0.00	5.78
DPEase	2.17	1.81	1.42	0.36	5.76
XIase	2.17	1.72	1.84	0.00	5.73
DPEase+XIase	2.17	1.75	1.43	0.39	5.74

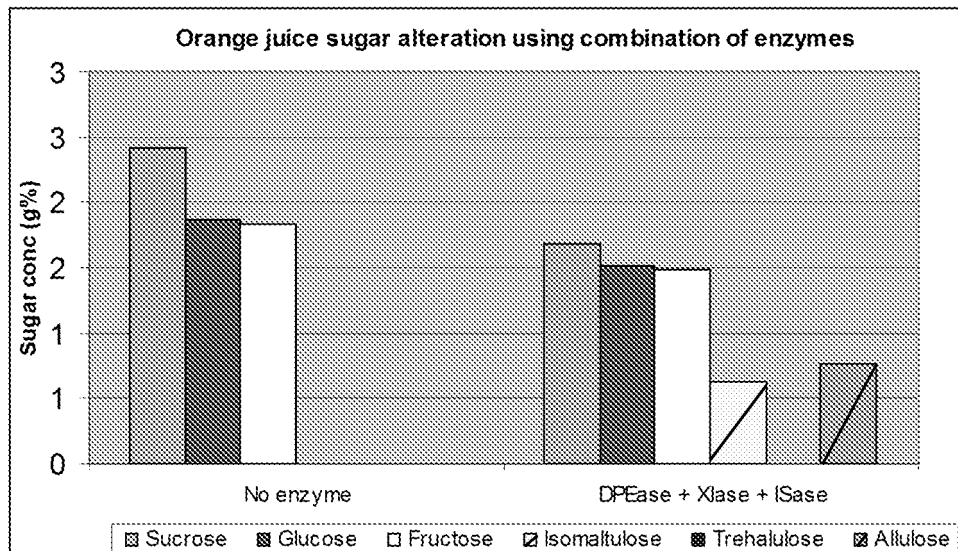
Figure 6

A



B

Details Immobilized enzyme used	Sugar concentration (g %)				
	Sucrose	Glucose	Fructose	Allulose	Total Sugar
No enzyme	2.18	1.82	1.78	0.00	5.78
DPEase	2.17	1.77	1.52	0.31	5.77
XIase	2.18	1.72	1.85	0.00	5.75
DPEase+XIase	2.17	1.77	1.42	0.39	5.75

Figure 7**A****B**

Details Enzyme Used	Sugar concentration (g %)						
	Sucrose	Glucose	Fructose	Isomaltulose	Trehalulose	Allulose	Total Sugar
No enzyme	2.22	1.82	1.79	0.00	0.00	0.00	5.83
DPEase + XIase + ISase	1.61	1.49	1.37	0.61	0.00	0.74	5.82