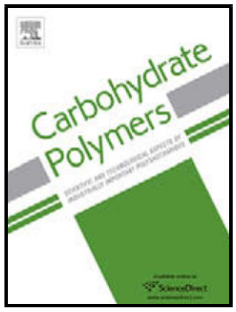

Title: *Bacillus amyloliquefaciens* levansucrase-Catalyzed the Synthesis of fructooligosaccharides, Oligolevan and Levan in Maple Syrup-Based Reaction Systems

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Highlights

- Maple syrups as reaction media and a sucrose source for levansucrase.
- In maple syrup 30°Bx, oligolevans (10<DP≤30) were the major products (>80%).
- In maple syrup 66°Bx, levans (DP≥30) were most abundant at 8°C.
- Broad acceptor specificity of levansucrase in maple syrups enriched with disaccharides.
- Lactose was the preferred fructosyl acceptor, leading to the formation of lactose-fructose.