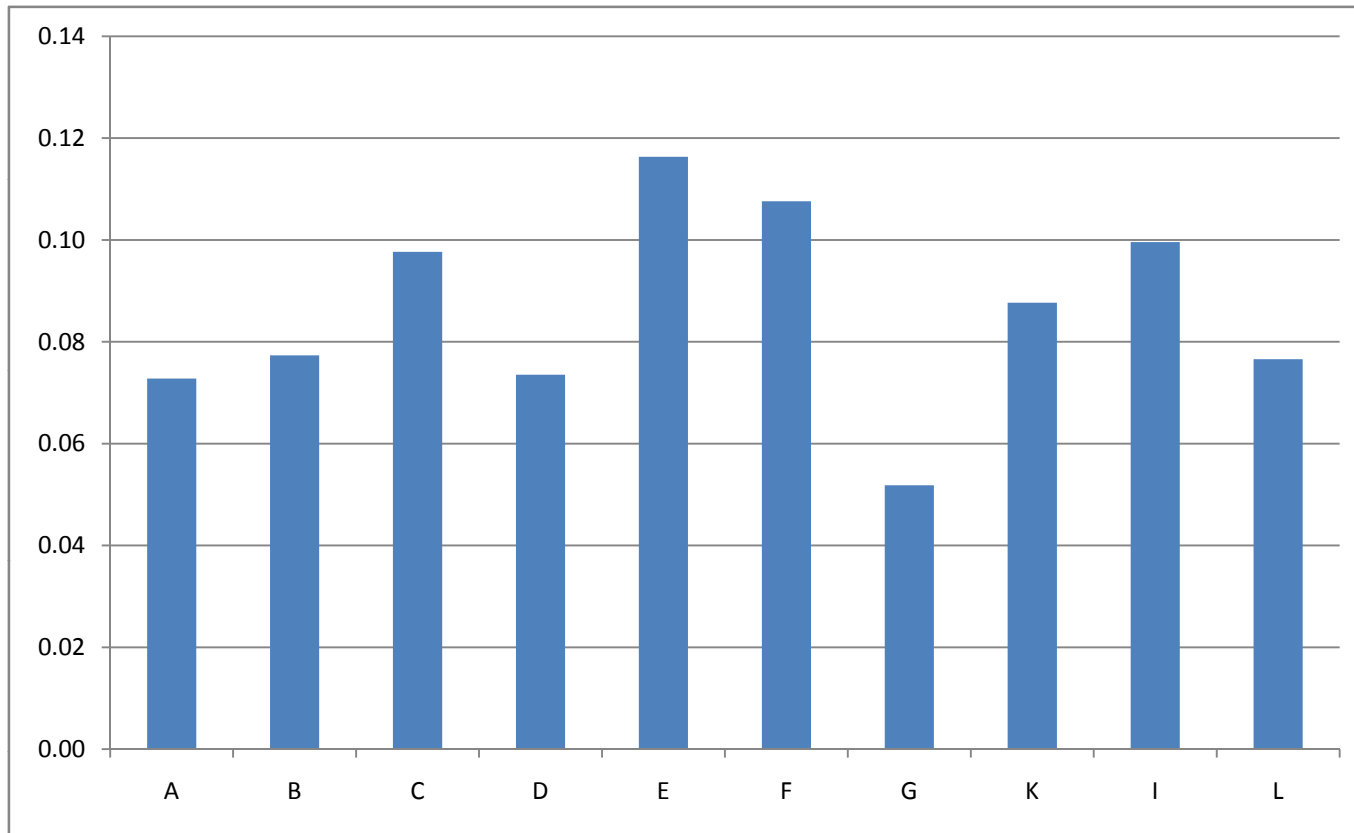


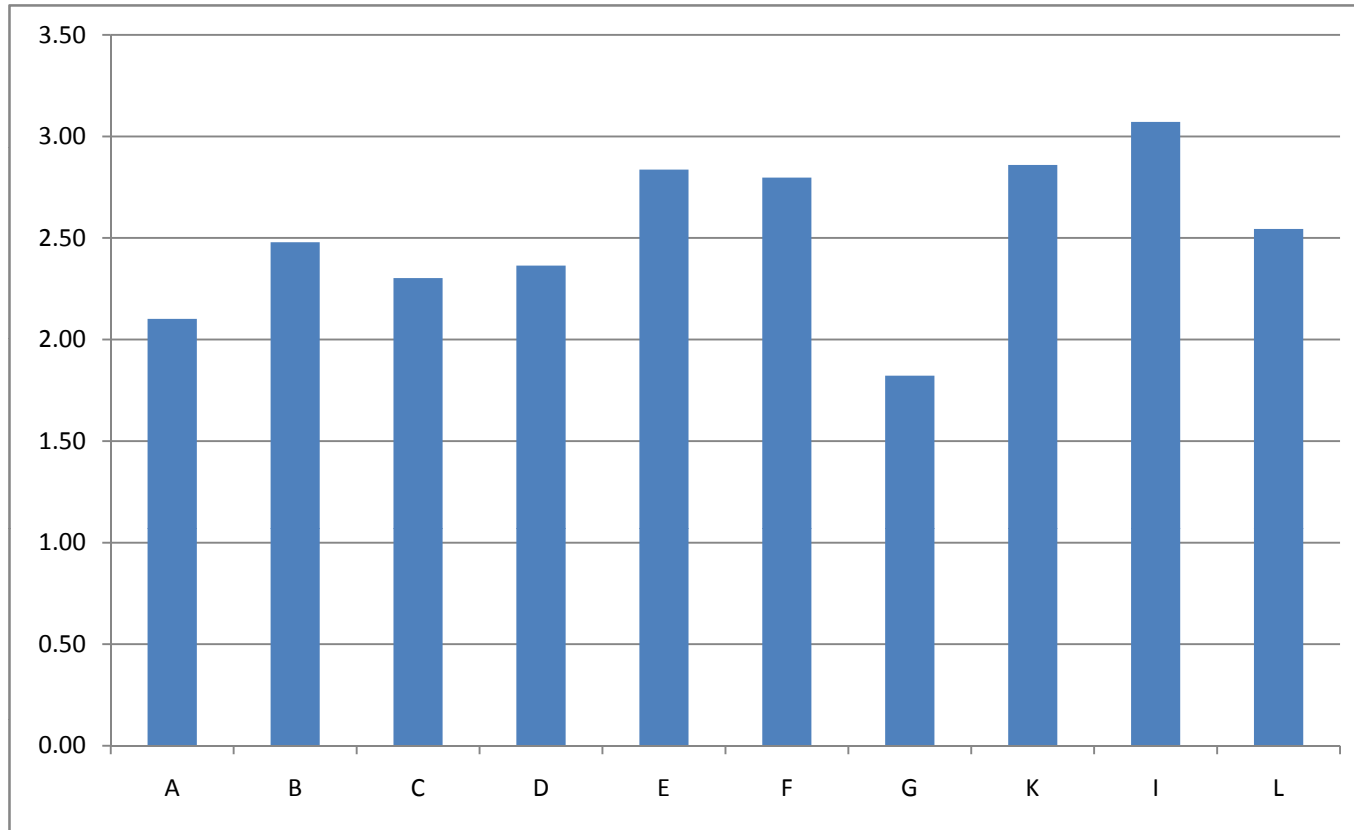
**Sugar profiles of the samples**

	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>	<b>F</b>	<b>G</b>	<b>K</b>	<b>I</b>	<b>L</b>
<b>Glucose</b>	33.66	33.45	34.51	33.97	34.07	34.77	34.64	34.20	34.39	34.63
<b>Fructose</b>	37.50	37.65	37.54	37.19	37.33	37.77	37.47	37.45	37.73	37.58
<b>Sucrose</b>	0.44	0.95	2.97	0.40	3.91	3.45	0.16	0.90	1.95	0.62
<b>Maltose</b>	2.10	2.48	2.30	2.36	2.84	2.80	1.82	2.86	3.07	2.54
<b>Maltulose</b>	0.72	0.86	0.67	1.07	0.72	0.68	0.73	1.18	0.92	0.96
<b>Trehalose</b>	1.92	1.21	1.10	1.40	0.84	0.87	1.03	1.34	1.25	1.40
<b>Suc/Maltose</b>	0.21	0.38	1.29	0.17	1.38	1.23	0.09	0.32	0.63	0.24
<b>Glu/Fru</b>	0.90	0.89	0.92	0.91	0.91	0.92	0.92	0.91	0.91	0.92
<b>Disach /Mono</b>	0.07	0.08	0.10	0.07	0.12	0.11	0.05	0.09	0.10	0.08
<b>Disacharides</b>	5.18	5.50	7.04	5.23	8.31	7.80	3.74	6.28	7.18	5.53
<b>Sucrose/Trehalose</b>	0.23	0.78	2.69	0.29	4.63	3.94	0.16	0.67	1.56	0.44

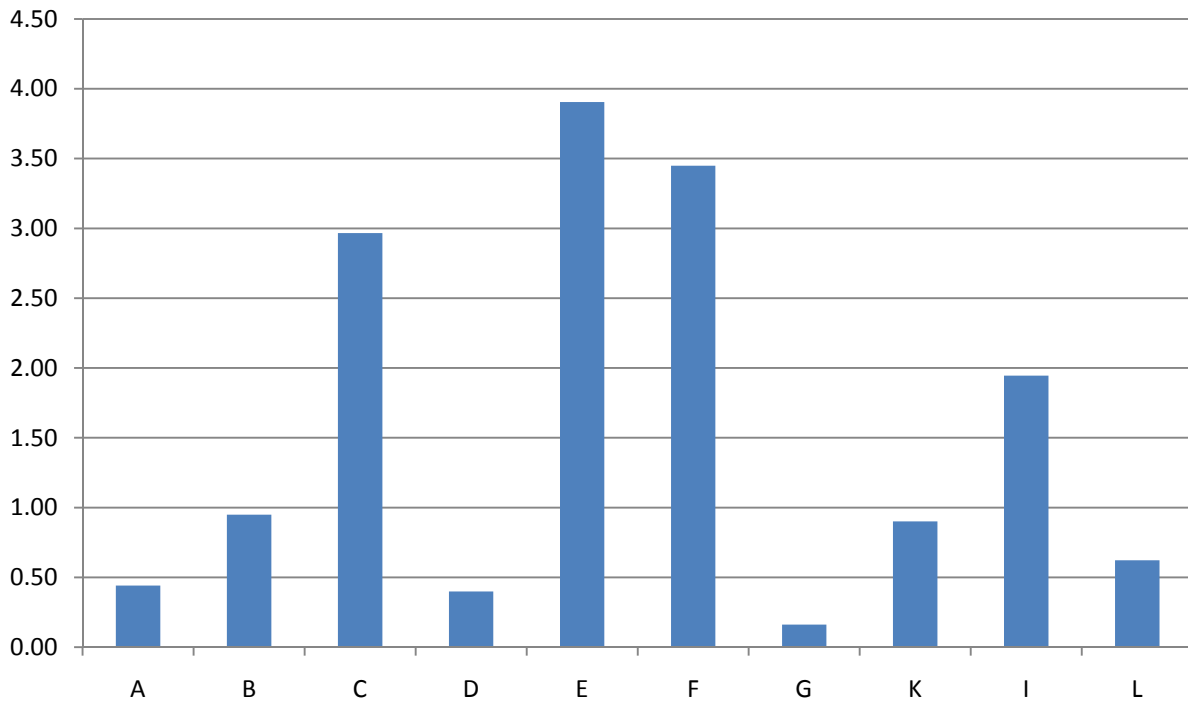
## Disacharides / Monosacharides ratio



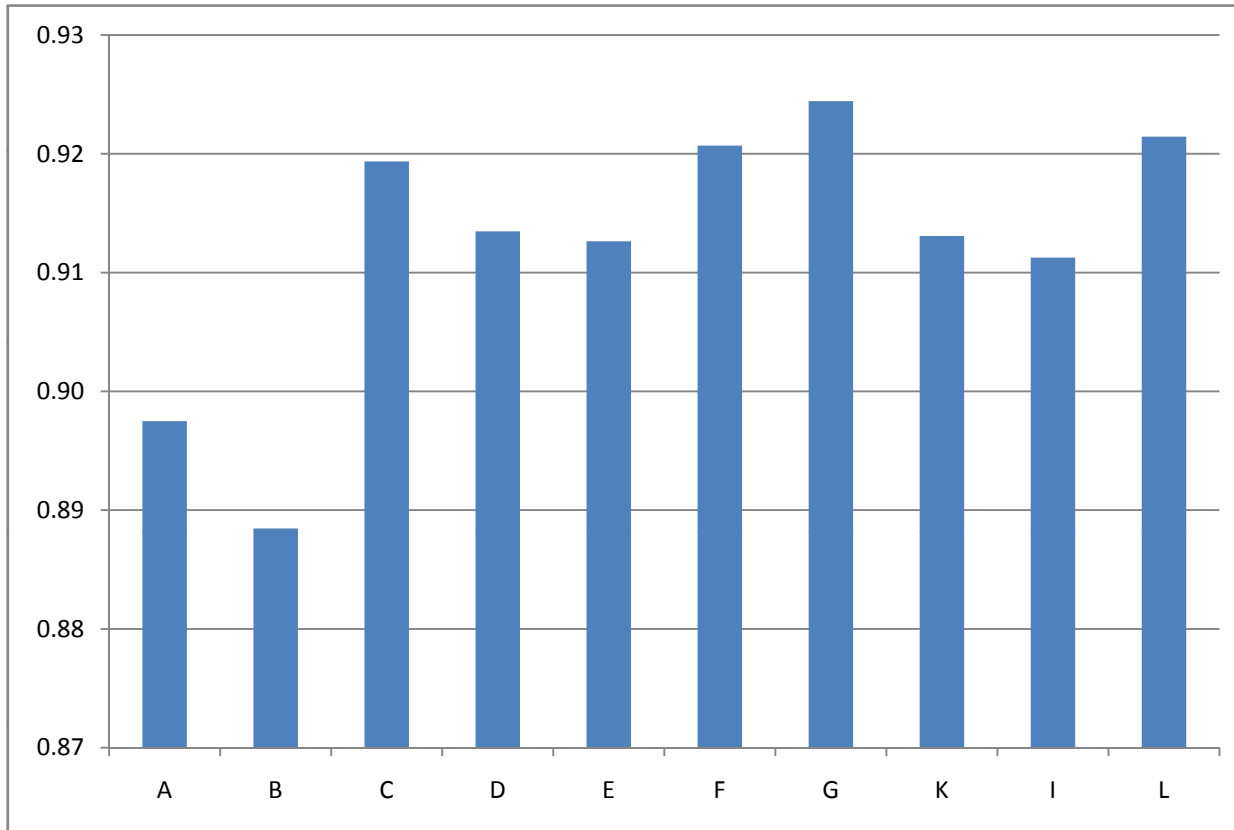
# Maltose



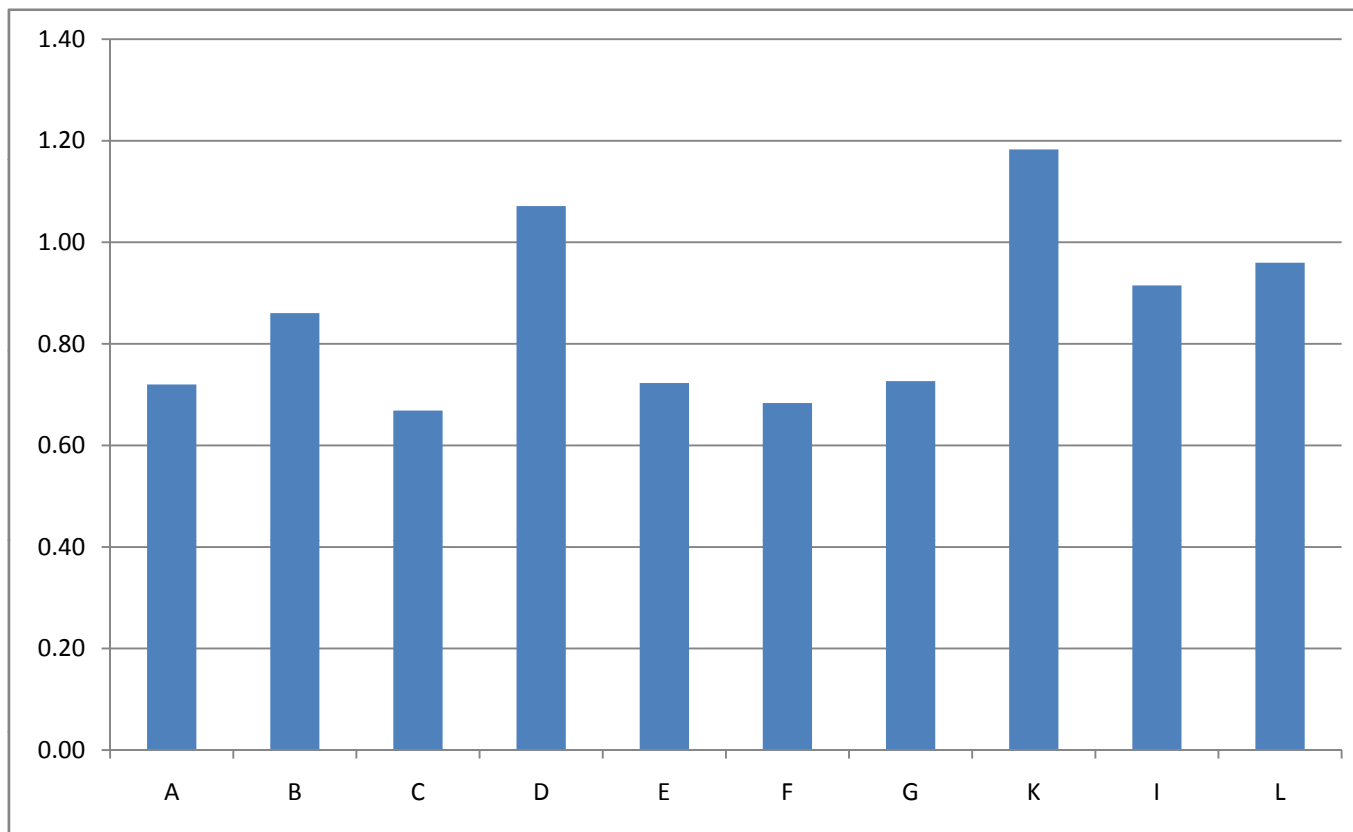
### Sucrose content



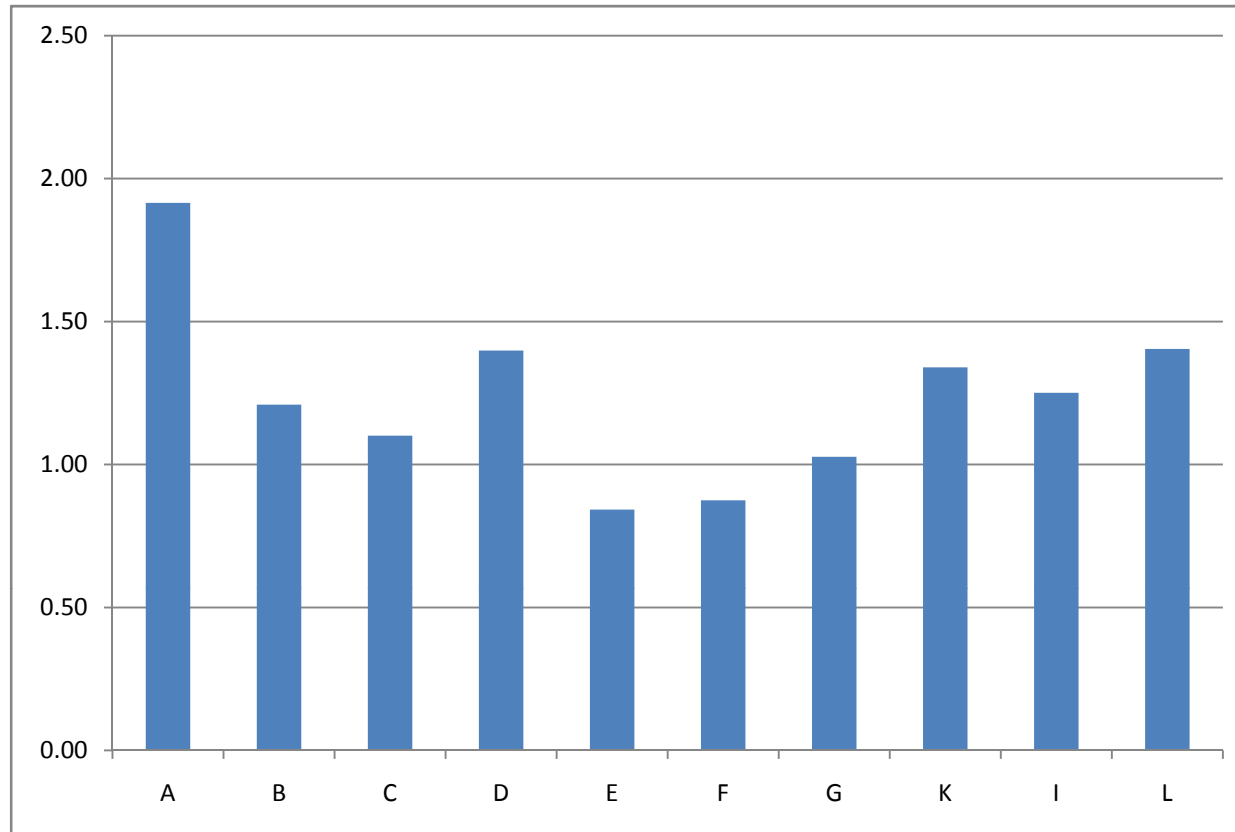
## Glucose / Fructose ratio



# Maltulose



## Trehalose content



## Disacharides

