

## Medium Invert Liquid Sugar Technical Data Sheet

Medium Invert Liquid Sugar, a food grade product, is a 76.5% (+/- 0.5%) solids syrup made from the acid hydrolysis of sucrose.

**Applications** 

Jams, jellies, meats, chewing gum, dairy products, condiments, bakery products, cereals, candies, beverages and many other food applications.

General Requirements

This kosher food grade product is manufactured in accordance with current Good Manufacturing Practices and complies with the Federal Food Drug and Cosmetic Act and all other FDA regulations as well as any applicable state statutes and regulations.

For more

CSC Sugar LLC

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## **Typical Analysis**

<u>Chemical</u> <u>Microbiological</u>

 Brix, Refrac
 75.7 +/- 0.5%
 Mesophilic Bacteria
 200 cfu/ gram

 Percent Solids
 76.5 +/- 0.5%
 Yeast
 10 cfu/ gram

 pH
 4.0 - 5.5
 Mold
 10 cfu/ gram

Color Max. 45 RBU Invert 45.0 – 55.0 %

Taste & Odor Free of objectionable tastes and odors

**Density Factors** 

11.57 lbs. / gallon
8.909 lbs. DS/gallon

information
and product
samples:

(203) 846-5600
www.sugaright.com

Regulatory Labeling: Liquid Sugar, Sucrose - US GRAS - CFR 21 184.1854

Nutritional Information: (Mean/ 100 gram)

Calories: 308 kcal	Total Fat: 0 g	Sat. Fat: 0 g	Cholesterol: 0 mg	Added Sugars: 0 g
Sodium: 0 mg	Total Carbs: 76.5 g	Dietary Fiber: 0 g	Sugars: 76.5 g	
Protein: 0 a	Calcium: 1 mg	Potassium: 2 mg	Vitamin D: 0 g	

## Shelf Life And Storage

The recommended storage temperature is 80 - 120° F. Product use is recommended within 60 days of delivery with storage tank head space protected by UV lamps and filter forced circulating air. If stored for over 60 days, it should be tested for acceptability prior to use.

The information in this product information sheet is correct to the best of our knowledge. However, the information, recommendations and suggestions are made without representation or guarantee as to results because the conditions of use are beyond our control and accordingly are furnished only for your consideration, investigation and verification by your own laboratory prior to use. No statement is to be construed as a waiver of any copyright or patent right. Rev 051117.