



L350 Liquid Sugar Technical Data Sheet

The L350 Food Grade Liquid Sugar is a 67.5 Brix sucrose solution. It is a light to golden color for use in those applications where a light to golden color of liquid sugar is acceptable.

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.

Typical Analysis:

Chemical:

Brix: 67.5 +/- 0.3%
pH: 6.0 to 8.0
Color: Light to Golden (*max. 350 RBU*)
Taste & Odor: Free of objectionable tastes and odors.

Microbiological:

Yeast: 10 cfu /1 gram
Mold: 10 cfu /1 gram
APC Bacteria: 200 cfu /1 gram

Density Factors:

Temp(°F)	Lbs./gal wet	Lbs./gal dry
70	11.11	7.50
80	11.09	7.48
90	11.03	7.47
100	11.04	7.45
110	11.01	7.43

**For more
information
and product
samples:**

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Regulatory Labeling:

Liquid Sugar, Sucrose - US GRAS - CFR 21 184.1854.

Nutritional Information: (Mean/ 100 gram)

Calories: 261 kcal	Total Fat: 0 g	Sat. Fat: 0 g	Cholesterol: 0 mg	Added Sugars: 0 g
Sodium: 0 mg	Total Carbs: 67.4 g	Dietary Fiber: 0 g	Sugars: 67.4 g	
Protein: 0 g	Calcium: 1 mg	Potassium: 2 mg	Vitamin D: 0 g	

Shelf Life And Storage:

The recommended storage temperature is 90°F - 120°F. Product use is recommended within 30 days of delivery with storage tank head space protected by UV lamps and filter-forced circulating air. It is recommended to recirculate the product to minimize microbial growth. If stored for over 30 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 072125