



## L200 Liquid Sugar Technical Data Sheet

L200 Food Grade Liquid Sugar is a 67.5 Brix sucrose solution. It is a golden color for use in applications where a higher color 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 - 8.0
Color	Max. 200 RBU
Taste & Odor	Free of objectionable tastes and odors

#### Microbiological

Mesophilic Bacteria	200 cfu/ gram
Yeast	10 cfu/ gram
Mold	10 cfu/ 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 80 - 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. If stored for over 30 days, it should be tested for acceptability prior to use.