



Full Invert Liquid Sugar Technical Data Sheet

Full Invert Liquid Sugar, a food grade product, is a 72% 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.

Typical Analysis

Chemical

Brix	72.0 +/- 0.5 %
pH	3.2 – 4.2
Color	Max. 175 ICUMSA
Invert	92.0 – 98.0 %
Taste & Odor	Free of objectionable tastes and odors

Microbiological

Mesophilic Bacteria	200 cfu/ gram
Yeast	10 cfu/ gram
Mold	10 cfu/ gram

Density Factors

11.33 lbs. / gallon
8.162 lbs. DS/gallon

For more information and product samples:

CSC Sugar LLC
36 Grove Street
New Canaan, CT 06840
(203) 846-5600
www.sugaright.com
sales@cscsugar.com

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

Nutritional Information: (Mean/ 100 gram)

Calories: 278 kcal	Total Fat: 0 g	Sat. Fat: 0 g	Cholesterol: 0 mg	Added Sugars: 0 g
Sodium: 0 mg	Total Carbs: 72.0 g	Dietary Fiber: 0 g	Sugars: 72.0 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.