



## 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.

### Typical Analysis

#### Chemical

Brix, Refrac	75.7 +/- 0.5%
Percent Solids	76.5 +/- 0.5%
pH	4.0 – 5.5
Color	Max. 50 RBU
Invert	45.0 – 55.0 %
Taste & Odor	Free of objectionable tastes and odors

#### Microbiological

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

### Density Factors

11.57 lbs. / gallon  
8.909 lbs. DS/gallon

### 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: 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 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 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.