



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

Dairy products, cereals, condiments, bakery products, beverages, candies, jams, jellies, meats, chewing gum, 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

11.57 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: 278 kcal | Total Fat: 0 g | Sat. Fat: 0 g | Cholesterol: 0 mg |
| 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 | |

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.