

L350 Evaporated Cane Syrup Technical Data Sheet

L350 Evaporated Cane Syrup Food Grade Liquid Sugar is a 67.5 Brix sucrose solution. It is a medium golden color for use in those 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. A solution made by dissolving crystallized cane sugar – obtained from the first crystallization of cane juice – in water to a concentration of $67.5 \pm 0.3\%$ solids. Product heated to 185° F for a minimum of 10 minutes during manufacture.

Typical Analysis

Chemical Microbiological

 Brix
 67.5 +/- 0.3%
 Mesophilic Bacteria
 200 cfu/ gram

 pH
 6.0 - 8.0
 Yeast
 10 cfu/ gram

 Color
 Max. 350 RBU
 Mold
 10 cfu/ gram

Taste & Odor Free of objectionable tastes and odors

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

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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.

samples:

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