Congealed Invert Sugar

Chemical, Physical & Sensory Data

Solids, %	76.5 – 77.5	Refractometric Brix at 20ºC, corrected for invert
Invert (% dry basis)	≥90.0	
Sucrose (% dry basis)	≤10.0	
pH	3.5 – 4.5	
Color	Clear to light straw (less than 175 ICUMSA)	
Appearance	Congealed semi-liquid	
Taste	Sweet, no off flavors	
Odor	Characteristic	

Nutritional per 100 grams (wet basis)

Calories	308 Kcal
Total Carbohydrate	77.0 g
Sugars	77.0 g
Added Sugars	77.0 g

There are no fat, protein, fiber, Vit. D, calcium, iron, potassium, or other minerals of dietary significance.

Microbiological (dry solids basis)

Mesophilic Plate Count	<500 cfu/g	CMMEF, 4th ed.
Mold	<10 cfu/g	CMMEF, 4th ed.
Yeast	<10 cfu/g	CMMEF, 4th ed.
Coliforms	<10 cfu/g	CMMEF, 4th ed.
E. Coli	Negative	CMMEF, 4th ed.
Salmonella	Negative	CMMEF, 4th ed.
Staphylococcus Aureus	Negative	CMMEF, 4th ed.
Pseudomonas Aeruginosa	Negative	CMMEF, 4th ed.

Storage and Handling

Shelf life is 180 days when stored below 70ºF in closed containers.

Ingredient Statement: Invert Syrup   **Certifications:** Kosher Pareve; Non-GMO Project Verified

Packaging: 50 lb. plastic pails; 600 lb. plastic open-head drums; 3000 lb. plastic or cardboard totes

Lot Coding: Example: 13358, where 13 = last 2 digits of year, 358 = Julian date

This product contains no allergens and is processed in a facility that does not contain allergens. It is gluten-free & vegan.

A Certificate of Analysis is provided with each shipment that includes quantity of each lot code & verification that each lot meets the above specifications.

Reviewed: 04/17/17

Brant Widrick, General Manager