

# Product Specification



# **Golden Barrel Medium Invert Syrup**

## Chemical, Physical, & Sensory Data

 Dry Solids, %
 76.0 – 77.0

 Invert (% Dry Basis)
 45.0 - 55.0

 Sucrose (% Dry Basis)
 45.0 - 55.0

 pH
 4.5 – 5.5

Color Clear to light straw

Density (lb/gal @ 100°F) 11.5

Taste Sweet, no off flavors Odor Characteristic, no off odors

Sweetness Rating  $105 ext{ (Sugar} = 100)$ 

### Microbiological

| <200 cfu/10g | CMMEF, 4th ed.                            |
|--------------|---|
| <10 cfu/10g  | CMMEF, 4th ed.                            |
| <10 cfu/10g  | CMMEF, 4th ed.                            |
| <10 cfu/10g  | CMMEF, 4th ed.                            |
| Negative     | CMMEF, 4th ed.                            |
|              | <10 cfu/10g<br><10 cfu/10g<br><10 cfu/10g |

#### Nutritional Data per 100 grams

| Tuttiuonai Data per 100 | Siams    | bugai i i oinc |     |
|-------------------------|----------|----------------|-----|
| Calories:               | 306 Kcal | Sucrose        | 50% |
| Total Carbohydrate:     | 76.5 g   | Dextrose       | 25% |
| Sugars:                 | 76.5 g   | Frutose        | 25% |
| Added Sugars:           | 76.5 g   |                |     |

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

#### **Storage and Handling**

Shelf life is 180 days when stored under the following recommended conditions. The recommended storage temperature is  $70 - 100^{\circ}$  F. Product stored in bulk tanks must be stored in an environment free of bacterial activity with constant circulated, HEPA filtered, sterile headspace air. Elevated temperature (above  $130^{\circ}$ F) over time will result in slight color change (darkening of product).

Packaging: Bulk tanker; 3000 lb. totes; 55 gal. drums; 5 gal. pails

**Ingredients:** Sugar, Water **Labeling:** Invert Sugar **Certifications:** Kosher Pareve; Non-GMO Project Verified

Sugar Profile

**Lot Coding:** Bulk tanker: lot # = sequential batch #; Packaged product: ex: 10358, where 10 = last 2 digits of year, 358 = Julian date

**Allergens:** This product contains no allergens and is processed in a facility that does not contain allergens.

A Certificate of Analysis (COA) is included with each shipment listing DS, Invert, & pH results.

Reviewed: 09/27/16

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Brant Widrick, General Manager

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