



MALT PRODUCTS CORPORATION



CONGEALED INVERT SYRUP

Congeaed Invert Syrup is for use in general food processing applications where sweetness, browning and/or humectancy is required. It can be used in liquid or dry blending. It also adds texture and controls crystallization in cream centers, fudge and sandwich creams.

TYPICAL ANALYSIS

Solids	76.0 – 77.0
Invert	90.0 – 95.0
Ash	.1 (Max)
pH	3.0 – 5.0

Microbiological:

Total Plate Count	< 1,000/gm (Max)
Yeast/Mold	< 100/gm (Max)

Ingredient Clause:

Invert Syrup

Package:

Pails, Drums

07/25/2023