



Medium Invert Pale Clear Liquid Sugar Technical Data Sheet

The Medium Invert Pale Clear Liquid Sugar is a food-grade product that is 76.5% (+/- 0.5%) solids syrup made from the acid hydrolysis of sucrose. It is a pale clear color for use in those applications where a near water-clear color of medium invert 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.

Typical Analysis:

Chemical:

Brix: 75.7 +/- 0.5%
Percent Solids: 76.5 +/- 0.5%
pH: 4.0 to 5.5
Color: Pale Clear (approx. 50 RBU)
Invert: 45.0% to 55.0%
Taste & Odor: Free of objectionable tastes and odors.

Microbiological:

Yeast: 10 cfu /1 gram
Mold: 10 cfu /1 gram
APC Bacteria: 200 cfu /1 gram

Density Factors:

11.57 lbs. per gallon.
8.909 lbs. DS per gallon.

Please ask for additional calculations if necessary.

For more information and product samples:

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(a subsidiary of CSC Sugar, LLC)
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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 90°F - 120°F. Product use is recommended within 60 days of delivery with storage tank head space protected by UV lamps and filter-forced circulating air. It is recommended to recirculate the product to minimize microbial growth. If stored for over 30 days, it should be tested for acceptability prior to use.

The information in this product information sheet is correct to the best of our knowledge. However, the information, recommendations, and suggestions are made without representation or guarantee as to results because the conditions of use are beyond our control and accordingly are furnished only for your consideration, investigation, and verification by your own laboratory prior to use. No statement is to be construed as a waiver of any copyright or patent right. Rev 013123