

Liquid Sucrose

Our Liquid Sucrose is made by dissolving purified crystalline sucrose in heated water, which is then filtered, cooled, and stored. The exacting chemical, physical, and microbiological standards of this sugar make it ideal for use in products whose formulation receives limited processing.



Applications

- Canned and bottled products
- Dairy products
- Soft drinks
- Processed foods
- Confectionery
- Baking

Available Sizes

Industrial Sizes: 5,000 gallon tank trucks

Retail Sizes: Not available



TRUCK

Handling

Unloading conditions must be clean and sanitary.

CHARACTERISTICS

Sucrose	NLT* 99.85% (dry basis)
Brix	67.5% +/-0.2% 66.5% +/-0.2% - West
Ash by conductivity	NMT** 0.05%
Color	Clear to slightly straw colored, NMT** 45 RBU/IU
pH @ 20 C	7.5 +/- 0.5
Weight per gallon at 20 C	11.105 lbs.
Taste and Odor	Sweet, bland flavor & characteristic odor

Microbiological standards

- Product shall test negative for pathogenic microorganisms.

* NLT - No less than

** NMT - No more than

General requirements

This 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.

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 of the product 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.

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