

# Product Specification



## Golden Barrel Organic Medium Invert Syrup

#### **Description**

Organic Medium Invert Syrup is manufactured according to FDA Good Manufacturing Practices and USDA National Organic Program (NOP) standards by liquifying Organic Cane Sugar and then converting part of the sucrose to invert sugar. Invert Syrup can improve shelf-life, stability, browning and humectancy of baked goods, sauces, and confections.

Specifications Dry Solids, % pH Invert, % Dry Basis Moisture, % Ash, %	76.5 - 77.5 $4.0 - 5.0$ $45.0 - 55.0$ $22.5 - 23.5$ $< 0.5$	Characteristics Appearance Flavor Odor Color	Amber-colored liquid Sweet, slight molasses flavor No detectable foreign odors Light to dark amber
Microbiological Standards Mesophilic Plate Count/g Yeast/10g Mold/10g Coliforms/g Salm/25g; Listeria; S. Aureus; E.	<200 <100 <100 <10 Coli Negative	Weight/Volume Factors Specific Gravity Pounds/Gallon	5 (100°F) 1.388 11.58
Nutritional Data (per 100g) Calories, (kcal)	308	Sodium, (mg)	<10

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

#### Packaging

Carbohydrates, (g)

Bulk stainless steel tankers: 25,000 – 48,000 lbs. 55 gal. plastic open-head drums: 600 lb. net weight

Poly-lined disposable cardboard totes: 3000 lb. net weight (heater pads available)

77.0

Reusable poly totes: 3000 lb. net weight 5 gallon plastic pails: 5 gallons (approx. 55 lb.)

### **Storage and Handling**

The recommended storage temperature is 70 - 100°F. Headspace air in bulk storage units must be circulated, filtered, and UV light treated to control microbial contamination and growth. Elevated temperature over time will result in slight color change (darkening of product).

Total & Added Sugars, (g)

77.0

**Labeling:** Organic Invert Syrup **Ingredient Statement:** Organic sugar, water

**<u>Certifications</u>**: Kosher Pareve; USDA NOP & COR Certified Organic

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

Reviewed: 07/22/21

Brant Widrick, General Manager

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