

Medium Invert Syrup:

Chemical Properties:

Dry Solids, % 76.0-77.0 Invert (%Dry Basis) 55.0-65.0 Sucrose (%Dry Basis 55.0-65.0 4.0-5.5 Density (lb/gal @100F) 11.5

Characteristics:

Appearance Clear to light straw Flavor Sweet, no off flavors Odor Characteristic, no off odors

Microbiological Standards:

Bacteria/g	<200
Yeast/g	<10
Mold/g	<10
Coliforms	<10

Sugar Profile:

Sucrose	50%
Dextrose	25%
Fructose	25%

Nutritional Data/100g:

Calories, kcal	306
Calories from fat	0
Total Fat, g	<0.1*
Sodium, mg	0
Total Carbohydrate, g	76.5
Dietary Fiber, g	0
Added Sugars, g	76.5
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	0
Iron, mg	<0.1*
Potassium, mg	5
Ash, g	<0.1

^{*}Not present at level of quantification

Packaging and Storage:

Bulk Tanker 3000 lbs Tote Drum 644 lbs 60lbs Pail

Recommended handling and storage temperature is 70-100°F. Product stored in bulk tanks must be stored in an environment free of bacterial activity with constant circulated, HEPA filtered, UV-sterilized headspace air. Elevated temperature (above 130F) over time will result in slight color change (darkening of product)

Ingredient Statement:

Sugar, water

Certifications:

Kosher Pareve W Non GMO Project Verified

FCC:

Meets specifications

GRAS: 21 CFR 184.1866

This product is gluten free

Allergens: None

Country of Origin: USA

Prop 65: According to our suppliers and manufacturing processes, the product, Medium Invert Syrup, contains no California Proposition 65 listed chemicals.

BE Status: Medium Invert Syrup may be labeled as nonbioengineered.

Vegan Status: Suitable for vegans