Invert Sugar

Invert Sugar is a liquid sugar in which the starting sucrose has been inverted so that the final composition is a combination of dextrose and fructose.



- Canned and bottled products
- Dairy products
- Processed foods
- Confectionary
- Baking

Avai	lab	le	Sizes
	CON N		

Industrial Sizes: 5,000 gallon tank trucks Retail Sizes: Not available



CHARACTERISTICS			
Flavor	Characteristic		
Odor	Free of foreign odors		
Brix	71.7 - 73.6		
Invert dry basis	NLT* 90.0%		
рН	3.4 – 4.5		
Color	NMT** 175 RBU/IU		
Ash by conductivity	NMT** 0.10%		

Microbiological standards

* 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. Updated February 2023

