

PRODUCT SPECIFICATIONS

# Liquid Sucrose LCMT

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



## Applications

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

**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% +/- 0.5%
Alcohol Insolubility	NMT** 19 NTU
Color	NMT** 15 RBU/IU
pH @ 20 C	7.0 +/- 1.0
Hardness	NMT** 5 mg/L
Turbidity	NMT** 1.0 NTU
Weight per gallon @ 20 C	11.105 lbs.
Taste and Odor	Sweet, bland flavor & characteristic odor
Appearance	Clear and nearly Water White
Temp	85 – 110° F

\* 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



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