

Medium Invert Sugar

Medium Invert Sugar is a liquid sugar in which approximately one half of the starting sucrose has been inverted so that the final composition on a solids basis approximates 50% sucrose, 25% glucose, and 25% fructose.



Applications

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

Available Sizes

Industrial Sizes: 5,000 gallon tank trucks

Retail Sizes: Not available



TRUCK

CHARACTERISTICS	
Flavor	Characteristic
Odor	Free of foreign odors
pH	4.5 – 5.5
Ash by conductivity	NMT** 0.1 0%
Brix	76.0% – 78.0%
Color	Clear to straw colored
Sediment	NMT** 6 ppm
Temp	85 – 110° F
Invert Wet	35% – 45%

* 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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