

**PRODUCT SPECIFICATIONS**

# Liquid Sucrose

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



## Applications

- Canned and bottled products
- Dairy products
- 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
Brix	west coast 66.5%
Ash by conductivity	NMT** 0.05%
Color	Low Color <35 RBU/IU
pH @ 20 C	8.2 – 8.6
Taste and Odor	Sweet, bland flavor & characteristic odor
Invert	0.05% (Dry Basis)
Temperature	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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