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MEDIUM INVERT SYRUP

This is a food grade product made by splitting sucrose into glucose and fructose which then produces invert sugar. Medium invert sugar keeps the original sugar content unchanged, and it contains 50 percent table sugar and 50 percent invert. This product is used in beverage, bakery, confectionery, dairy, canned/bottled products, and processed foods. This 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.

REPRESENTATIVE PROPERTIES:

Solids %	76.0-77.0
Moisture %	23.0-24.0
pH	4.0-5.5
Color	Water-White to straw
Flavor	Very Sweet

CARBOHYDRATE COMPOSITION:

Sucrose %	50
Dextrose%	25
Fructose%	25

WEIGHT / VOLUME FACTORS:

Pounds/Gallon (Wet)	11.60
Pounds/Gallon (Dry)	8.87

RECEIVING TEMPERATURE:

80-120 Deg. F.

INGREDIENTS: Sucrose, water

PRODUCT STORAGE:

Product use is recommended within 60 days of delivery date from tanks with head space protected by U.V. Lamps and filtered forced circulating air. Recommended storage temperature of Medium Invert is 80-100 Deg. F. It is recommended that product delivered in drums, pails or totes be stored in a controlled environment at room temperature and used within 90 days of fill date. The date of fill can be determined by the container lot code. The key to container lot codes is available from Sweeteners Plus, LLC. Product held for extended periods should be evaluated for fitness prior to use

The above specifications are merely typical guides. No warranty is expressed or implied as to suitability for a particular application. The information is to the best of our knowledge, true and accurate.