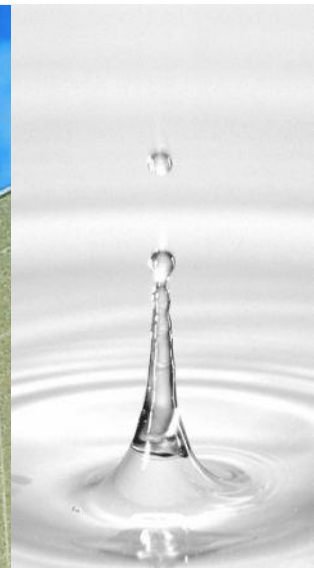


Invert Sugar Syrup 72,7/67



PRODUCT INFORMATION

Product Description

Invert Sugar Syrup 72,7/67 is an aqueous solution of sucrose which has been partly inverted via hydrolysis and in which the invert sugar content is 67 % by weight of dry matter. The dry matter content is 72.7 %.

Specification

Legal Compliance

Invert Sugar Syrup 72,7/67 is a food and compliant with the definition of invert sugar syrup as laid down in Directive 2001/111/EC relating to certain sugars intended for human consumption. It is produced in accordance with the relevant provisions of the German and European Law, in particular German "Lebensmittel- und Futtermittelgesetzbuch (LFGB)" and the European Regulation (EC) No 178/2002 laying down the general principles and requirements of food law.

Physical and Chemical Parameters

Parameter	Unit	Guidance value	Method
Dry matter (ref)	g/100 g	72.7 ± 0.2	ICUMSA ¹
Invert sugar content by weight of dry matter	g/100 g	67 ± 7	HPLC
Ratio D-Fructose/D-Glucose		1 ± 0.09	ISO 10504
Colour in solution ²	ICUMSA Units	max. 10	ICUMSA ¹
Conductivity ash ²	g/100 g d. m.	max. 0.01	ICUMSA ¹
pH-value ² (1+1)		5 ± 1.5	ICUMSA ¹

(1) ICUMSA – International Commission for Uniform Methods of Sugar Analysis

(2) During longer storage changes of these values are possible, but they will not have an influence on the usage properties.

Microbiological Parameters

Parameter	Sample size	Upper guidance value	Method
	g	cfu	
Mesophilic aerobic bacteria	15	200	ICUMSA ¹
Yeasts	15	10	ICUMSA ¹
Moulds	15	10	ICUMSA ¹

(1) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

Additional Information

Labelling

The sales denomination is "Invert sugar syrup".

In the list of ingredients Invert Sugar Syrup 72,7/67 can be labelled with the category name "sugar".

Nutritional information

100 g Invert Sugar Syrup 72,7/67 contain according to Regulation (EU) No 1169/2011:

Energy value:	1241 (292)	kJ (kcal)
Fat:	0	g
of which saturates:	0	g
Carbohydrates:	73	g
of which sugars:	73	g
Protein:	0	g
Salt (sodium):	0	g

Allergens

The product does not require allergen labelling according to Regulation (EU) No 1169/2011.

GMO

The product does not require authorisation, labelling or traceability of genetically modified food and feed according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003.

Physical and technical characteristic values

Density (20 °C):	1.36 g/cm ³ ± 0.05 g/cm ³
Viscosity (10 °C):	1400 mPas ± 300 mPas
Viscosity (20 °C):	550 mPas ± 150 mPas

Sensory characteristics

Appearance:	clear colourless liquid
Odour:	product-typical
Taste:	sweet

Storage and stability

Recommended storage temperature: 20 °C ± 5 °C

Under the recommended storage conditions:

Canister, Container
(original closed units) 12 months

Bulk
(cleaned, disinfected tank with air sterile filters) 2 months

Trade sizes

Packaging	Packaging unit
Bulk	
Canister	14 kg
Canister	25 kg
Plastic drum	160 kg
Container	1250 kg

