Product Specification

Fullvert Syrup – 77

Chemical, Physical & Sensory Data
- **Solids, %**: 76.5 – 77.5
- **Invert (% dry basis)**: ≥90.0
- **Sucrose (% dry basis)**: ≤10.0
- **Refractometric Brix at 20°C, corrected for invert**
- **pH**: 3.5 – 4.5
- **Color**: Clear to light straw (less than 175 ICUMSA)
- **Appearance**: Liquid syrup
- **Taste**: Sweet, no off flavors
- **Odor**: Characteristic

Nutritional per 100 grams (wet basis)
- **Calories**: 308 Kcal
- **Total Carbohydrate**: 77.0 g
  - Complex Sugars: 0.1 g
  - Simple Sugars: 76.9 g

Microbiological (dry solids basis)
- **Mesophilic Plate Count**: <500 cfu/g
- **Mold**: <10 cfu/g
- **Yeast**: <10 cfu/g
- **Coliforms**: <10 cfu/g
- **E. Coli**: Negative
- **Salmonella**: Negative
- **Staphylococcus Aureus**: Negative
- **Pseudomonas Aeruginosa**: Negative

Storage and Handling
Shelf life is 180 days when stored 70 – 90°F in closed containers. If stored below 70°F, sugar crystals may form in the product. These can be re-dissolved by adding moderate heat (110 - 120°F) while mixing.

Ingredient Statement: Invert Syrup
Certifications: Kosher Pareve

Packaging: 600 lb. plastic open-head drums; 3000 lb. plastic or cardboard totes; bulk tankers

Lot Coding: Example: 13358, where 13 = last 2 digits of year, 358 = Julian date

This product contains no allergens and is processed in a facility that does not contain allergens. It is gluten-free & vegan.

A Certificate of Analysis is provided with each shipment that includes quantity of each lot code & verification that each lot meets the above specifications,

Reviewed: 04/27/18

Brant Widrick, General Manager

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