



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Medium Invert Sugar

PRODUCT SPECIFICATIONS

Specifications:

Physical Properties

Color	Clear to light straw
Appearance	Clear Liquid
Taste	Sweet, no off flavors
Odor	Characteristic

Chemical Properties

pH	4.0 – 5.0
Brix, %	76.0 – 77.0
Invert Sugars (% Dry Basis)	55.0 - 65.0
Sucrose (% Dry Basis)	35.0 - 45.0

Microbiological

Standard Plate Count	<200 / g DSE
Yeast	<100 / 10g DSE
Mold	<100 / 10g DSE
Pathogens	Negative


Packaging:

Pail	59 lbs.
Drum	644 lbs.
Tote	3000 lbs.

Ingredients: Invert Sugar

Labeling: Liquid Invert Sugar

Storage and Handling: Shelf life is 180 days when stored under the following recommended conditions. The recommended storage temperature is 70 - 100° F. Product stored in bulk tanks must be stored in an environment free of bacterial activity with constant circulated, HEPA filtered, sterile headspace air. Elevated temperature (above 130°F) over time will result in slight color change (darkening of product).

Kosher: Certified 

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