



Product Specification



Golden Barrel #2 Liquid Cane Sucrose – 67.5%

Chemical, Physical, & Sensory Data

°Brix	67.5 +/- 0.3
pH	6.5 – 8.5
Color (ICUMSA)	≤ 45
Density (lb/gal @ 20°C)	11.04
Appearance	Clear to straw-colored liquid
Taste	Sweet, no off flavors
Odor	Characteristic, no off odors

Microbiological

Mesophilic Plate Count	<200 cfu/10g	CMMEF, 4th ed.
Mold	<10 cfu/10g	CMMEF, 4th ed.
Yeast	<10 cfu/10g	CMMEF, 4th ed.
Coliforms	<10 cfu/10g	CMMEF, 4th ed.
Salm/25g; Listeria; S. Aureus; E. Coli	Negative	CMMEF, 4th ed.

Nutritional Data per 100 grams

Calories:	270 Kcal
Total Carbohydrate:	67.5g
Complex:	0.0g
Sugars:	67.5g

There are no fat, protein, fiber, vitamins, or minerals (including sodium) of dietary significance

Storage and Handling

Shelf life for liquid sucrose is 30 days when stored under the following recommended conditions. The recommended storage temperature for Liquid Sucrose is 70 - 100° F. Liquid Sucrose stored in bulk tanks must be stored in an environment free of bacterial activity with constant circulated, HEPA filtered, UV-sterilized headspace air. Elevated temperature over time will result in slight darkening of product.

Packaging: Bulk tanker

Ingredient Statement: Sugar, water

Labeling: Liquid Sugar


Certifications: Kosher Pareve; Non-GMO Project Verified

Lot Coding: Bulk tanker: lot # = sequential batch #

Allergens: This product contains no allergens and is processed in a facility that does not contain allergens.

A Certificate of Analysis (COA) is included with each shipment.

Reviewed: 04/27/18


Brant Widrick, General Manager



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