



Product Specification



Golden Barrel Medium Invert Syrup

Chemical, Physical, & Sensory Data

Dry Solids, %	76.0 – 77.0
Invert (% Dry Basis)	45.0 - 65.0
Sucrose (% Dry Basis)	45.0 - 65.0
pH	4.5 – 5.5
Color	Clear to light straw
Density (lb/gal @ 100°F)	11.5
Taste	Sweet, no off flavors
Odor	Characteristic, no off odors
Sweetness Rating	105 (Sugar = 100)

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.
Pathogenic bacteria	Negative	CMMEF, 4th ed.

Sugar Profile

Sucrose	50%
Dextrose	25%
Fructose	25%

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).

Packaging: Bulk tanker; 3000 lb. totes; 55 gal. drums; 5 gal. pails

Ingredients: Sugar, Water **Labeling:** Invert Sugar **Certifications:** Kosher Pareve; Non-GMO Project Verified

Lot Coding: Bulk tanker: lot # = sequential batch #; Packaged product: ex: 10358, where 10 = last 2 digits of year, 358 = Julian date

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 listing DS, Invert, & pH results.

Reviewed: 09/02/2020

Brant Widrick, General Manager



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