



Product Specification



Golden Barrel Organic Medium Invert Syrup

Description

Organic Medium Invert Syrup is manufactured according to FDA Good Manufacturing Practices and USDA National Organic Program (NOP) standards by liquifying Organic Cane Sugar and then converting part of the sucrose to invert sugar. Invert Syrup can improve shelf-life, stability, browning and humectancy of baked goods, sauces, and confections.

Specifications

Dry Solids, %	76.5 – 77.5
pH	4.0 – 5.0
Invert, % Dry Basis	45.0 – 55.0
Moisture, %	22.5 – 23.5
Ash, %	< 0.5

Characteristics

Appearance	Amber-colored liquid
Flavor	Sweet, slight molasses flavor
Odor	No detectable foreign odors
Color	Light to dark amber

Microbiological Standards

Mesophilic Plate Count/g	<200
Yeast/10g	<100
Mold/10g	<100
Coliforms/g	<10
Salm/25g; Listeria; S. Aureus; E. Coli	Negative

Weight/Volume Factors (100°F)

Specific Gravity	1.388
Pounds/Gallon	11.58

Nutritional Data (per 100g)

Calories, (kcal)	308	Sodium, (mg)	<10
Carbohydrates, (g)	77.0	Total & Added Sugars, (g)	77.0

There are no fat, protein, fiber, Vit. D, calcium, iron, potassium, or other minerals of dietary significance.

Packaging

Bulk stainless steel tankers: 25,000 – 48,000 lbs.
 55 gal. plastic open-head drums: 600 lb. net weight
 Poly-lined disposable cardboard totes: 3000 lb. net weight (heater pads available)
 Reusable poly totes: 3000 lb. net weight
 5 gallon plastic pails: 5 gallons (approx. 55 lb.)

Storage and Handling

The recommended storage temperature is 70 - 100°F. Shelf life is 180 days. Headspace air in bulk storage units must be circulated, filtered, and UV light treated to control microbial contamination and growth. Elevated temperature over time will result in slight color change (darkening of product).


Labeling: Organic Invert Syrup

Ingredient Statement: Organic sugar, water

Certifications: Kosher Pareve; USDA NOP & COR Certified Organic

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

Reviewed: 07/22/21



 Brant Widrick, General Manager



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