



# Product Specification



## Golden Barrel #2 Liquid 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



**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: 04/22/21

Brant Widrick, General Manager

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