



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Liquid Sucrose (67 Brix)

PRODUCT SPECIFICATIONS

Product Description: Liquid Sucrose Sugar is a high purity solution produced from refined granulated sugar.

Specifications:

Brix	67.0 – 68.0
pH	6.0 – 8.5
Invert (% Dry Basis)	<0.5
Color (visual)	Clear to straw colored
Color (ICUMSA)	≤ 45

Microbiological Characteristics:

Mesophilic Bacteria	<50 cfu/g* <75 cfu/g**
Yeast	<10 cfu/g**
Mold	<10 cfu/g**
Coliforms	<10 cfu/g**
Pathogenic bacteria	Negative

Specific Gravity:

Approx. 1.35g/mL

Typical Packaging Options:


5-Gallon Pails
55-Gallon Drums
275-Gallon Tote
330-Gallon Tote

*Dry Basis

**Wet Basis

Labeling: Sugar, water

Storage: 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 (above 130°F) over time will result in slight color change (darkening of product).

Kosher: Certified 

Date Issued: 02/15/22
Supersedes: 06/25/19
Revision: 8
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