

## Product Specification

**Product Code: IN04**

**Product: Invert Sugar Syrup OL78**

### Description

Invert Sugar Syrup (a clear/yellowish, semi-viscous syrup) is used as a humectant and flavour carrier. It's has a higher sweetness value than plain sugar. It is suitable for use as a glaze on hot cross buns, Swiss buns (icing) and muffins. It can be used in low-fat products as a replacement for glycerine and adds colour and flavour during baking. It reduces crystallisation in icing and fondants where a smooth, soft texture needs to be preserved (increased shelf life). It is used in ice cream and sorbets to increase scoop-ability by depressing the freezing point. This also helps to preserve the quality of baked goods, cakes and sauces that are stored frozen.

### Ingredient Declaration

Invert Sugar Syrup

### Manufactured, Processed and Packed

In the UK

### Food Safety

Adopts BRC standard procedures including HACCP and undergoes a process of temperature/time, filtration, and final stage 80micron filter prior to packing

### Packaging:

Bulk Tanker, Intermediate Bulk Container, Plastic Buckets

Chemical/Physical	Minimum	Maximum	Frequency	Method
Sucrose%	3.5	5.5		HPLC (%)
Invert%	71.0	77.0		HPLC (%)
Moisture%	21.7	22.0		Analytical
Refractometer Brix	76.4	76.7		Bench Refractometer @ 20°C Uncorrected
pH	5.0	6.0		Bench pH Meter Undiluted
Sulphur Dioxide	-	<9ppm		Analytical
Polarisation	-18	-22		Polarimeter (°ISS)
Taste	-	-		No Off Taste
Odour	-	-		No Off Odour
Texture	-	-		Liquid
Foreign Matter	-	-		Free From
Colour		Clear/yellow		Visual

### Shelf Life (Unopened)

Crystallisation 4 Months

Microbiology 6 Months

### Recommended Storage

Store in cool dry environment 15-20°C Avoid direct sunlight and away from strong odours

### Certification:

BRC, Kosher, Halal (A copy of the certificates are available on request).

### Other Declaration:

This product is suitable for vegetarians and vegans.

Free from GMO (Regs.1829/2003)

Not treated using Ionising, radiation, (irradiation). Pesticide (within residue limits)

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Viscosity (Typical)	
Temperature °C	Centipoise
20°C	4025cps
40°C	464cps

Heavy Metals	
Typical Content	mg/Kg
Copper	<0.05
Lead	<0.05
Arsenic	<0.05
Mercury	<0.05
Cadmium	<0.05

Microbiological Data	Typically
TVC	<500/g
E. coli	Not Detected in 1g
Salmonella spp.	Not Detected in 25g
Yeasts	<100/g
Moulds	<100/g
Osmophilic Yeasts	<100/g
Osmophilic Moulds	<100/g

Nutritional Data. 100g typically provides	
Energy	1333J 314kcal
Fat	Nil
Carbohydrate (As Sugar)	77.5g
Fibre	Nil
Protein (N x 6.25)	0.9g
Sodium	205mg/kg
Salt	0.51
Moisture	21.5g
Ash	0.1g

## Additional Information

### Processing Aids

Hydrochloric Acid (E507) 1% Maximum

Sodium Carbonate (E500) 1% Maximum

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Allergen (EU Regs.1169/2011) <i>The following are not used during any part of the process or packing.</i>	Present	Absent
Added Salt		–
Beef/Beef by-products		–
Celery/Celeriac		–
Crustaceans/Crustacean Derivative		–
Egg/Egg Products		–
Fish/Fish Derivative		–
Gluten <sup>(1)</sup>		–
GMO		–
Kiwi Fruit		–
Lupin		–
Maize/Maize Derivative		–
Milk/Lactose		–
Mollusc/Mollusc Derivative		–
Mustard/Mustard Derivative		–
Nut/Nut Oil <sup>(2)</sup>		–
Peanut		–
Sesame Seed/Derivative		–
Soya/Soya Derivative		–
Wheat/Wheat Derivative		–
Sulphur Dioxide (SO <sub>2</sub> )*	<9ppm	

+ Contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over).

– Free from the mentioned substance (according to the recipe).

(1) Codex guidelines (Standard 118-1981) Gluten <20ppm.

(2) i.e. Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia and Queensland nuts.

\*The use of Sulphite is not permitted within our process and recorded as < 9ppm.