



Specification

Product Name: Invert Syrup

Product Code: SPEC0217

Description:

Our Invert Syrup also known as Inverted Sugar Syrup, Invert Sugar or Inverted Sugar, is suitable for a wide range of applications. Sweeter than table sugar is commonly used in baking and confectionery to prevent recrystallization of sugars and to increase the shelf life of baked items by retaining moisture. It will also enhance texture and smoothness in fillings, ice cream and ganache.

Physical and Chemical Properties					
	<u>Min</u>	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Brix	68.0	69.0		°Bx (20°C)	BSCH011
Total solids	69.5	70.5		w%w (20°C)	BSCH011
pH	3.5	5.0		sol. 1:1	BSCH001
Reducing sugars	95			w%w on ds	BSCH033
Ash		0.4		% C28	BSCH051
Water activity (aw)			0.75	~ temp.	BSCH111
Density			1.34	kg/dm ³ 20°C	BSCH014

Microbiological Properties				
	<u>Max</u>	<u>Typical</u>	<u>Unit</u>	<u>Method</u>
Total mesophylic count	200		/10g ds 30°C	BSCH001
Yeasts	10		/10g ds 25°C	BSCH011
Moulds	10		/10g ds 25°C	BSCH011

Composition			
	<u>Avg.</u>	<u>Unit</u>	<u>Method</u>
Fructose	47	w%w on ds	BSCH036
Dextrose	50	w%w on ds	BSCH036
Sucrose	3	w%w on ds	BSCH036

Ingredients:

Invert Sugar Syrup

Dietary Information:

Suitable for Vegans & Vegetarians, Non-GMO, Gluten Free, Non-Irradiated.

Nutritional Information:

Based on typical content/100g: Energy: 280 kcal / 1199kJ, Fat: 0g, Carbohydrate: 70g, Of which sugars: 70g, Protein: 0g, Salt: 0g.

www.specialingredients.co.uk



Storage: Store in dry, cool conditions and not in direct sunlight.

Packaging:

Size	EAN
1kg	5056191010040
5kg	5056191010057

Shelf Life: 15 months from production date.

Allergen Declaration

Allergen	Contains (Y/N)
Cereals containing Gluten	N
Crustaceans	N
Eggs	N
Fish	N
Peanuts	N
Soybeans	N
Milk	N
Nuts	N
Celery	N
Mustard	N
Sesame Seeds	N
Sulphur Dioxide and Sulphites (at concentration of more than 10mg/kg or 10mg/L in terms of Sulphur Dioxide)	N
Lupin	N
Molluscs	N

Material Safety Data Sheet

Concerning Product: SPEC0217 – Invert Syrup

Regarding the use of the supplied material in food, feeding stuffs and medicinal products, we confirm that there is no legal requirement to have MSDS documents available according to the:

- REACH Regulation (EU) n°1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals;
- CLP regulation (EU) n°1272/2008 on classification, labelling and packaging of substances and mixtures.

The supplied material is exempted from registration under REACH, not meeting the criteria for classification as hazardous and falls out of the scope of both REACH and CLP regulations.

The information contained in this data sheet is, to the best of our knowledge, true and accurate, but any recommendations or suggestions which may be made are without guarantee, since the conditions of use are beyond our control. We do not accept any liability whatsoever, however arising, which results directly or indirectly from the use of the product.