



# 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: 07/19/18

  
 \_\_\_\_\_  
 Brant Widrick, General Manager



Note: The information in this document is true and accurate to the best of our knowledge. However, since the conditions of use are beyond our control, nothing contained herein should be construed as representation, guarantee or warranty, expressed or implied. We disclaim all liability in connection with the use of the information contained herein and all such risks are assumed by the user.

