Golden Barrel Medium Invert Syrup

**Chemical, Physical, & Sensory Data**

<table>
<thead>
<tr>
<th>Property</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dry Solids, %</td>
<td>76.0 – 77.0</td>
</tr>
<tr>
<td>Invert (% Dry Basis)</td>
<td>45.0 - 55.0</td>
</tr>
<tr>
<td>Sucrose (% Dry Basis)</td>
<td>45.0 - 55.0</td>
</tr>
<tr>
<td>pH</td>
<td>4.5 – 5.5</td>
</tr>
<tr>
<td>Color</td>
<td>Clear to light straw</td>
</tr>
<tr>
<td>Density (lb/gal @ 100°F)</td>
<td>11.5</td>
</tr>
<tr>
<td>Taste</td>
<td>Sweet, no off flavors</td>
</tr>
<tr>
<td>Odor</td>
<td>Characteristic, no off odors</td>
</tr>
<tr>
<td>Sweetness Rating</td>
<td>105 (Sugar = 100)</td>
</tr>
</tbody>
</table>

**Microbiological**

- Mesophilic Plate Count: <200 cfu/10g
- Mold: <10 cfu/10g
- Yeast: <10 cfu/10g
- Coliforms: <10 cfu/10g
- Pathogenic bacteria: Negative

**Nutritional Data per 100 grams**

- Calories: 306 Kcal
- Total Carbohydrate: 76.5 g
  - Sugars: 76.5 g
  - Added Sugars: 76.5 g

**Sugar Profile**

- Sucrose: 50%
- Dextrose: 25%
- Fructose: 25%

There are no fat, protein, fiber, Vit. D, calcium, iron, potassium, or other minerals of dietary significance.

**Storage and Handling**

Shelf life is 180 days when stored under the following recommended conditions. The recommended storage temperature is 70 - 100°F. Product stored in bulk tanks must be stored in an environment free of bacterial activity with constant circulated, HEPA filtered, sterile headspace air. Elevated temperature (above 130°F) over time will result in slight color change (darkening of product).

**Packaging:** Bulk tanker; 3000 lb. totes; 55 gal. drums; 5 gal. pails

**Ingredients:** Sugar, Water

**Labeling:** Invert Sugar

**Certifications:** Kosher Pareve

**Lot Coding:** Bulk tanker: lot # = sequential batch #; Packaged product: ex: 10358, where 10 = last 2 digits of year, 358 = Julian date

**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 listing DS, Invert, & pH results.

Reviewed: 09/27/16

Brant Widrick, Technical Manager

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