PO Box 520• 5768 Sweeteners Blvd• Lakeville, NY 14480
585-346-2318 • Fax 585-346-2310

LIQUID SUCROSE – AMBER

Liquid Sucrose - Amber, a food grade product, is produced in our Lakeville, New York facility by dissolving first crystallization cane sucrose in heated water, which is then filtered and stored in a stainless-steel tank. This product is straw to amber color in appearance and has a very sweet flavor profile. Amber Sucrose can be used in canning, beverage, and processed food applications. This product is manufactured in accordance with Current Good Manufacturing Practices and complies with the Federal Food Drug and Cosmetic Act and all other FDA regulations as well as any applicable state statutes and regulations.

REPRESENTATIVE PROPERTIES:

Solids %	67.0-68.0
PH	6.0-8.0
Moisture %	32.0-33.0
Color	350 RBU Maximum
Appearance	Straw to Amber
Taste	Very Sweet
Odor	Characteristic

Microbiological Specifications:

Aerobic plate count	200 max/g
Coliform	10 max/g
Yeast and Mold	10 max/10g
Salmonella	Negative
E. coli	Negative
Staphylococcus	Negative

HEAT TREATMENT:

Heated to a minimum of 185°F for a minimum of 10 minutes.

WEIGHT / VOLUME FACTORS:

Pounds/Gallon (Wet)	11.13
Pounds/Gallon (Dry)	7.51

Ingredient Statement:

Cane Sucrose, Water

PRODUCT STORAGE:

Product use is recommended within 30 days of delivery date from tanks with head space protected by U.V. Lamps and filtered forced circulating air. Recommended storage temperature of Sucrose is 80-120 Deg. F.

The above specifications are merely typical guides. No warranty is expressed or implied as to suitability for a particular application. The information is to the best of our knowledge, true and accurate.6/10/2024 TC

Taylor Chappell
Quality Assurance
Ingredients Plus, LLC.

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