



**PO Box 520 • 5768 Sweeteners Blvd • Lakeville, NY 14480
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LIQUID CANE SUCROSE

Liquid Cane Sucrose, a food grade product, is produced in our Lakeville, New York facility by dissolving granulated cane sucrose in heated water, which is then filtered and stored in a stainless steel tank. 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	6.7-8.5
Moisture %	32.0-33.0
Appearance	Water white to light straw
Color	45 RBU Maximum
Taste	Very Sweet
Odor	Characteristic

CARBOHYDRATE COMPOSITION (% Dry Basis):

Sucrose %	99.7 Minimum
Invert %	0.4 Maximum

WEIGHT / VOLUME FACTORS:

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

RECEIVING TEMPERATURE:

80-130 Deg. F.

MICROBIOLOGICAL:

This product is guaranteed to meet National Soft Drink Association Microbiological Standards for "Bottlers" Liquid Sugar at time of delivery.

PRODUCT STORAGE:

Product use is recommended within 30 days of delivery date for tanks with head space protected by U.V. Lamps and filtered forced circulating air. Recommended storage temperature of Sucrose is 70-120 Deg. F. It is recommended that Liquid Sucrose delivered in drums, pails or totes be stored in a controlled environment at room temperature and used within 30 days of fill date. The date of fill can be determined by the container lot code. The key to container lot codes is available from Ingredients Plus, Inc. Product held for extended periods should be evaluated for fitness prior to use.

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.