Liquid Sucrose

SMBSC’s liquid sucrose is a pure 67.5° Brix sucrose solution which is ideal for use in many food applications. It is available in bulk tanker.

Chemical and Physical Data

Typical Analysis

<table>
<thead>
<tr>
<th>Property</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brix</td>
<td>67.5+/-0.3</td>
</tr>
<tr>
<td>Ash</td>
<td>0.05%</td>
</tr>
<tr>
<td>pH</td>
<td>7.0 – 8.0</td>
</tr>
<tr>
<td>Invert (% dry basis)</td>
<td>0.3 max</td>
</tr>
<tr>
<td>Sediment</td>
<td>4 ppm max</td>
</tr>
<tr>
<td>Color</td>
<td>clear to light straw</td>
</tr>
</tbody>
</table>

Microbiological Limits

- Mesophilic Bacteria: 200 cfu/10g max
- Yeast: 10 cfu/10g max
- Mold: 10 cfu/10g max

Sensory Characteristics

- Appearance: clear liquid
- Taste: sweet, bland
- Odor: characteristic

Packaging

All liquid sucrose is shipped using clean bulk tanker trucks.

Regulatory/Labeling

United States
- GRAS Affirmation: CFR 21 184.1854
- Labeling: Liquid Sucrose/Sugar, Sucrose Syrup

Canada
- FDR: B.18.002
- Labeling: Sugar

Shelf Life and Storage Conditions

Product is guaranteed for 24 hours from the shipped time. After the 24 hour time frame is exceeded, SMBSC reprocesses all liquid sugar.

Southern Minnesota Beet Sugar Cooperative

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