



Product Information *Liquid Sucrose*

Southern Minnesota Beet Sugar Cooperative's Liquid Sucrose is a pure 67.5°Brix sucrose solution which is ideal for use in many food applications.

REPRESENTATIVE CHEMICAL AND PHYSICAL DATA

Chemical and Physical Properties

Brix	67.5 +/- 0.3°
Sulfated Ash (%)	0.05 max
pH	7.0 - 8.0
Invert (% Dry Basis)	0.30 max
Sediment	4 ppm max
Color	Clear to light straw

Density Factors

Temp (°F)	Specific Gravity (Temp° F/60° F)	Pounds/ Gallon (Temp° F)	Pounds/ Gallon (DSB)
70	1.3331	11.11	7.50
80	1.3301	11.09	7.48
90	1.3271	11.06	7.47
100	1.3240	11.04	7.45
110	1.3207	11.01	7.43

Microbiological Limits

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

Regulatory/Labeling Data

United States	
GRAS Affirmation	CFR 21 184.1854
Labeling	Liquid Sucrose / Sugar; Sucrose Syrup
Canada	
FDR	B.18.002
Labeling	Liquid Sugar

Sensory Characteristics

Appearance	Clear Liquid
Taste	Sweet, Bland
Odor	Characteristic

Storage and Handling

The recommended storage temperature range for Liquid Sucrose is 70 - 100° F. Liquid Sucrose stored for extended periods (over 30 days) should be evaluated periodically for fitness of use.

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