



PRODUCT SPECIFICATION

product name:	Invert sugar cream	
product number old:	14	
product number new:	10014	
name of the food:	sugar or invert sugar	
product description:	The basis for this syrup is crystal sucrose dissolved in drinking water, heated up, inverted, neutralized, filtered and stored for cooling. After starting the crystallization process the product is filled in containers.	
appearance:	whitish to yellowish; viscous-creamy to finely crystalline or solid mass	
taste:	sweet, honey-like	
application:	Invert sugar cream is used in the manufacturing process of foods. The bread and pastry production profits from invert sugar syrup by a stronger browning of crust and crumbs and contributes to the typical fresh baked aroma. Compared to sucrose solutions this invert sugar cream has a decreased water activity and an increased osmotic pressure which leads to more pronounced preservative properties which has positive effects for the product stability and during manufacturing. In the preparation of ice cream, it increases the proportion of dry matter, but not the sweet taste.	
ingredients:	sucrose, inverted to glucose and fructose, water.	
physical parameters:	pH level	4.5 +/- 1
	density at 20 °C	1.390 g/cm ³ +/-0.02
	specific conductivity	< 50 Micro-Siemens (µS/cm)
chemical/physical parameters:	dry substance content	75 % +/- 2%
	invert sugar content in dry matter:	72,5 % +/- 2%
	Glucose content (in dry matter)	30 % +/- 2%
	Fructose content (in dry matter)	29 % +/- 2%
	Saccharose (in dry matter)	15 % +/- 2%
Microbiological parameters:	Total plate count	<1 CFU/g
	Yests	<1 CFU/g
	Moulds	<1 CFU/g
Nutritional information in g per 100g:	Calorific value/energy:	1342kJ /316kcal
	Fat:	<0.1
	Saturated fatty acids:	<0.1
	Carbohydrates:	78.9
	therefrom sugar:	74.9
	Protein:	0.1
	Total dietary fiber:	0
	Sodium:	0.05



Allergen labeling according to EC Reg. No. 2003/89/EG Append. IIIa and 2006/142/EC and ALBA-list:
none

Specifications about GMO subject to ordinance by the European Parliament EC 1829/2003 and 1830/2003:

No technologies are applied during the production that might genetically modify the organism. In addition no raw materials are applied which are genetically modified. Excluded hereof are unintentional contaminations next to technically unavoidable contaminations up to a threshold value of 0.9% relating to the individual ingredient.

Information about nanotechnology and ionising radiation:

This product and all of its raw materials are not irradiated or produced using nanotechnology.

Information for special diets:

	possible?	Certificate available?
Kosher	yes	no
Halal	yes	no
Vegetarian	yes	
Vegan	yes	

storage stability:

minimum shelf life 18 months in original packaging when stored at approx. 15 °C without larger temperature fluctuations.

packaging:

10014-13-01	12,5kg plastic container 11 containers per layer; 4 layers per pallet = 44 containers
10014-07-01	7kg plastic containers 18 containers per layer; 5 layers per pallet = 90 containers

All previous versions hereby lose their validity and are replaced by this version. This specification is valid until recalled. It is not subject to any update service. The above mentioned information is based on our present knowledge and experience. Due to the abundance of possible influences during the use and application of our product this information does not relieve the user of conducting his own tests and experiments. A legally binding guarantee of certain properties or suitability for a specific application cannot be derived from this information. Slight deviations can arise in individual cases due to technical reasons, different provenances and the fluctuation margin of naturally raw material. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.