



# PRODUCT SPECIFICATION

<b>Product name:</b>	<b>Invert sugar cream</b>	
<b>Product number:</b>	10014	
<b>Name of the food:</b>	Sugar or invert sugar cream	
<b>Product description:</b>	The basis for the production of invert sugar cream is crystalline sucrose sucrose, which is dissolved in drinking water, heated, inverted, neutralized, filtered and stored for cooling. Once the crystallization process has started, the product is bottled.	
<b>Appearance:</b>	whitish-yellow, viscous-creamy to fine crystalline-solid mass (texture depends on the temperature)	
<b>Taste:</b>	sweet, honey-like	
<b>Fields of application:</b>	Invert sugar cream is intended for the production of foodstuffs, e.g. bakery and confectionery products of all kinds. In baked goods, invert sugar enhances the browning of the crust and crumb and contributes positively to the typical aroma of fresh baked goods. Due to the reduced water activity and the increased osmotic pressure, invert sugar cream has more pronounced preservative properties than sucrose solutions, which have a positive effect during storage and processing as well as in the finished products, e.g. by keeping baked goods fresh. In the preparation of ice cream, it increases the dry matter content without enhancing the sweet taste.	
<b>Ingredients:</b>	Sucrose, inverted to glucose and fructose, water.	
<b>Physical parameters:</b>	pH value	4.5 +/- 1
	Density at 20 °C	1.380 g/cm <sup>3</sup> +/-0.02
	Specific conductivity	< 50 Micro-Siemens (µS)
<b>Chemical parameters:</b>	Dry substance content:	75 g in 100 g +/- 2 %
	Invert sugar content:	72.5 % +/- 2 %
	Glucose:	30 g +/- 2 g / 100 g
	Fructose:	29 g +/- 2 g / 100 g
	Sucrose:	15 g +/- 2 g / 100 g
<b>Microbiological parameters:</b>	Total plate count	<10 <sup>4</sup> cfu/g
	Yeasts	<10 <sup>2</sup> cfu/g
	Molds	<10 <sup>2</sup> cfu/g



**Nutritional information per 100 g (calculated):**

Energy:	1307 kJ / 308 kcal
Fat:	0 g
of which saturates:	0 g
Carbohydrate:	77 g
of which sugars:	71 g
Fiber:	0 g
Protein:	0 g
Salt:	0.05 g

**Allergens according to Regulation (EU) 1169/2011:**

Does not contain any of the allergens listed there.

**Information on GMO according to Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003:**

The product does not contain genetically modified organisms (GMO) as defined in Regulation (EC) 1829/2003 in conjunction with Regulation (EC) 1830/2003, does not consist of GMO, has not been produced from GMO and does not contain ingredients produced from GMO.

This excludes adventitious or technically unavoidable contamination with GMO up to a threshold of 0.9%, based on the individual ingredient.

**Information on nanotechnology and ionizing radiation:**

This product and its raw materials neither have been irradiated nor manufactured using nanotechnology.

**Information about special diets:**

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

**Storage stability:**

at least 18 months when stored in a dry place at approx. 15 °C in original sealed containers.

**Packaging:**

**10014-13-01**

12.5 kg plastic bucket  
11 buckets per layer; 4 layers per pallet = 44 buckets

**10014-07-01**

7 kg plastic bucket  
18 buckets per layer; 5 layers per pallet = 90 buckets

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