

L200 Liquid Sugar Technical Data Sheet

L200 food grade liquid sugar is at a 67.5 Brix sucrose solution. It varies in colour, as does its uses based on the colour content.

General Requirements

Our liquid sugar is manufactured in accordance with current Good Manufacturing Practices and complies with the regulations of the Canadian Food Inspection Agency as well as any applicable statutes and regulations.

Applications

Dairy products, cereals, condiments, bakery products, beverages, candies, jams, jellies, meats, chewing gum, and many other food applications.

Typical Analysis

Chemical:

% Solids, °Brix	67.5 ± 0.3%
Taste & Odor	Free of objectionable tastes and odors
Colour	Max. 200 RBU
p.H:	6.0 – 8.0

Packaging sizes available:

Tankers and 1000L Totes

Microbiology (Based on 10 g of solids):

Mesophilic Bacteria	200 cfu / gram
Yeasts	10 cfu / gram
Moulds	10 cfu / gram

Density Factors

Temperature (°F)	Lbs. / gal wet	Lbs. / gal dry
70	11.11	7.50
80	11.09	7.48
90	11.03	7.47
100	11.04	7.45
110	11.01	7.43

Nutritional Information

(Mean / 100grams)

Calories: 261kcal	Total Fat: 0g	Sat. Fat: 0g	Cholesterol: 0mg
Sodium: 0mg	Total Carbs: 67.4g	Dietary Fiber: 0g	Sugars: 67.4g
Protein: 0g	Calcium: 1mg	Potassium: 2mg	

Regulatory Labelling

Liquid Sugar / Sucrose

Shelf Life and Storage

Recommended shelf life of 30 days with controlled headspace with U.V. light, proper ventilation, and a minimum liquid temperature of 26°C - 48°C (80°F – 120°F) should be maintained. Use of tanks equipped with a system purging the headspace with filtered air sterilized using U.V. lamps is recommended. Storage area should be clean and free of odours. If stored over 30 days, it should be tested for acceptability for use.