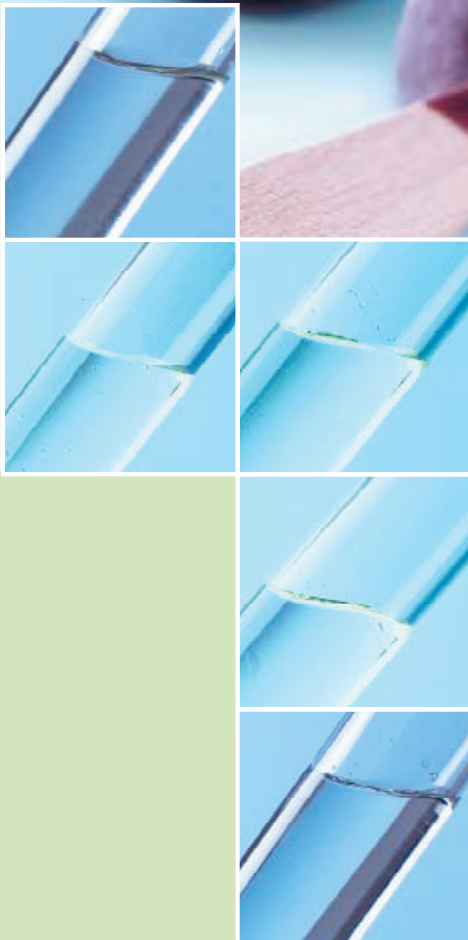




# Liquid Invert Sugar

Liquid Invert 68 %  
Liquid Invert 73 %  
Liquid Invert DI 76 %

Liquid Invert 77  
S-Invert 70 Liquid Sugar



## Key characteristics

- Aqueous solutions with different combinations of sugar (sucrose-glucose-fructose) and of different qualities.
- The figure in the product name indicates the percentage of dry matter.
- The combination of sugar types influences the solution's sweetness and ability to enhance the flavour and aroma of various products.
- Liquid Invert 68 %, Liquid Invert 73 % and S-Invert 70 Liquid Sugar are fully inverted.
- The products meet the high standards for microbiological quality.

If the pH is low, dissolved sucrose can - by means of enzymes and ion exchange - be fully or partially hydrolysed to invert sugar (equal quantities of glucose and fructose). This process is called inversion. Compared with pure sucrose solutions, a higher percentage of dry matter can be obtained if sucrose and invert sugar are mixed. The ratio between invert sugar and sucrose is important and must be regulated according to the risk of crystallisation at different temperatures.



## Areas of application

- Beverages
- Ice cream and dairy products
- Patisserie and bakery products
- Confectionery
- Canned Food
- Fermentation

## Product advantages in application

- Can be used together with other sugar products in for example confectionery in order to prevent crystallisation and to improve shelf life and flavour.
- The use of an already inverted solution in products with low pH reduces the risk of changes in the finished product during storage, e.g. changed flavour profile in beverages.
- The fructose content of the products enhances the berry and fruit flavour in for example juice.

## Product development

Nordic Sugar continuously strives to improve the quality and application of products. Many customers contact us already at an early stage for assistance in the development and adaptation of sugar products. We also make customized products such as blends of sugar with other sweeteners and food ingredients.

## Product advantages in production

- Already inverted liquids, semi-manufactures, provide an easy handling with fewer process steps.
- The products are ready to use.
- Different percentages of dry matter can save energy and time during the production process.

## Storage recommendation

- Store at room temperature, as lower temperatures may cause crystallisation. High temperatures should be avoided due to the risk of discoloration. Recommended storage, see table.
- For bulk handling two storage tanks are recommended where new deliveries are filled into a cleaned tank. New solution must never be poured into stored solution if the tank is not monitored continuously for microbes.
- The storage tank should be ventilated (filtered air is blown in) in order to avoid condensation and microbiological problems.
- Pipes, pumps and storage tanks should be made from acid-proof material.

Product facts	Sucrose, %	Glucose, %	Fructose, %	Colour, IU	Density, 20°C, kg/l	Viscosity, 20°C, cP	Viscosity, 40°C, cP	Recommended storage period	Microbiological values max CFU/10 g D.S.E*		
									Total number	Yeasts	Moulds
Liquid Invert 68 %	max 4	min 32	min 32	max 120	1.33	130	80	approx. 2 weeks <50°C	200	10	10
Liquid Invert 73 %	max 4	approx. 35	approx. 34	max 150	1.37	590	120	approx. 2 weeks <50°C	200	10	10
Liquid Invert DI 76 %	approx. 31	approx. 23	approx. 23	max 100	1.38	1 600	280	6 months < 35°C	1,000	100	100
Liquid Invert 77	23–31	22–26	22–26	max 60	1.39	2 400	400	max 1 month < 35°C	200	10	10
S-Invert 70 Liquid Sugar	max 3.5	34–36	32–34	max 60	1.34	200	max 55	1 month 25–30°C	200	10	10

\* D.S.E = Dry Sugar Equivalent (baserat på torrt socker)

Tabellens värden är riktvärden. Mer information om lösningar finns i produktinformationsbladen om Sackaroslösningar och Sirap.

