

INVERSUCS

DEFINITION / LABELLING

INVERSUCS Saint Louis Sucre are aqueous sucrose solutions partly inverted via hydrolysis, and complying with the following regulation requirements :

Definition ♦ v	Product Name ♦ >	Invert sugar syrup
Invert sugar content (fructose/dextrose quotient 1,0 ± 0,1)		≥ 50 % by weight of dry matter
Dry matter		≥ 62 % by weight
Conductivity ash		≤ 0,4 % by weight of dry matter

By hydrolysis process, the sucrose molecule is separated in equal parts, in presence of water, in fructose and glucose molecules.

INVERSUCS are available with various inversion degrees, each of them having its technological and functional properties. They are in accordance with European Union regulation concerning sugars intended for human consumption.

According to the Directive 2001/111/EC, it can be mentioned on the ingredients list under their legal name : « Invert sugar syrup ».

INVERSUCS 73/66 is available in PURE CANE quality with the same characteristics. INVERSUCS 73/66 has an opportunity to claim "pure cane" on the labelling of finished products.

CHARACTERISTICS

ANALYTICAL CHARACTERISTICS

	<u>INVERSUC 66/93</u>	<u>INVERSUC 73/66</u>	<u>INVERSUC 73/93</u>
Dry Matter	66,9 à 67,9	72,6 à 73,6	72,5 à 73,5
Refractive index at 20°C	1,4546 à 1,4570	1,4690 à 1,4715	1,4678 à 1,4703
Brix reading at 20°C (°brix)	65,5 à 66,5	71,5 à 72,5	71 à 72
Colour in solution (ICUMSA)	45 maxi	35 maxi	45 maxi
Degree of inversion (%)	93 ±5	66 ±5	93 ±5
Conductivity ash (%)	0,10 maxi	0,07 maxi	0,10 maxi
pH	3 à 6	3 à 6	3 à 6
SO ₂ (mg/kg)	10 maxi	10 maxi	10 maxi
Indicative Density (kg/l)	1,3214	1,36	1,36
Indicative Viscosity at 20°C (Cps)	450	650	450

MICROBIOLOGY (CFU maxi/10g)*: Total plate count : 200 - Yeasts : 10 - Moulds : 10

*except for containers (where the filling conditions do not ensure microbiological data).

NUTRITIONAL (Average nutritional values for 100g) :

	<u>INVERSUC 66/93</u>	<u>INVERSUC 73/66</u>	<u>INVERSUC 73/93</u>
Energy (kJ / kcal)	1122/264	1241/292	1241/292
Fats (g)	0	0	0
Of which saturates (g)	0	0	0
Carbohydrates (g)	67	73	73
Of which sugars (g)	67	73	73
Proteins (g)	0	0	0
Salt (g)	0	0	0

USES

The INVERSUCS have sweetening, dampening and anticrystallizing properties due to their invert sugar content. These properties are even more pronounced than the inversion degree increases. Their main uses are in the industries of **biscuits, soft candies, milky desserts, pastries, spirits...**

PACKAGING

CONTAINERS

Consigned packing of 1000L (see COND-010)

BULK

ROAD – *Delivery temperature according to origins and needs*

Note : The minimum quantity per order for Inversuc 66/93 is 24 tons (containers and bulk).

STORAGE

The INVERSUCS should preferably be used within 3 months after the loading date for bulk or the packing date for the containers.

Storage must be carried out at ambient temperature higher than 15°C, in disinfected tanks provided with devices of air intake bacteriologically purified.


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