

**FINISHED PRODUCT SPECIFICATION**

Product No: Various	Issue Date: 04.11.2024	Issue Number: 1
Product Name: Liquid Full Invert	Brand Name: Indiana Sugars	
Manufacturing Site Address: 911 Virginia St Gary, Indiana 46401		
Reason for Issue: New Issue		Page 1 of 4

1. Product Title	Liquid Full Invert Liquid Sugar			
2. Product Description	A premium, pure sugar solution consisting of various amounts of sucrose with equal amounts of glucose and fructose that was developed to provide an easy-to-handle alternative to granulated sugars. It is carefully produced with the finest sugar to provide consistent flavor and color.			
3. Photo Representation (Color may vary by batch)	Full Invert Liquid Sugar 			
4. Net Weight/Volume	48,000 lbs.			
5. Ingredients	Sucrose, Water			
6. Allergens	Allergen	Contains	May Contain	Absent
	Milk & Milk Products			X
	Fish & Fish Product			X
	Egg & Egg Products			X
	Crustacean & Their Products			X
	Cereals containing Gluten and Their Products (wheat, rye, barley, oats)			X
	Nuts, Sesame Seeds & Their Products			X
	Peanuts, Soybeans & Their Products			X
	Sulfites in Concentrations >10mg/kg or more			X
	Celery			X
7. Allergen Statement	None			



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8. GM Ingredients	None	
9. Nutrition Information		
Servings per Package: N/A		Industrial
Serving Size: N/A		
Nutrients	Unit	Value per 100 grams
Water	g	23.5
Energy	kcal	306
Protein	g	0.00
Total lipid (fat)	g	0.00
Carbohydrate, by difference	g	76.5
Fiber, total dietary	g	0.0
Sugars, total	g	76.5
Minerals		
Calcium, Ca	mg	0
Iron, Fe	mg	0.05
Magnesium, Mg	mg	0
Phosphorus, P	mg	0
Potassium, K	mg	0
Sodium, Na	mg	0
Zinc, Zn	mg	0
There are no fat, protein, fiber, vitamins, or minerals (including sodium) of any dietary significance		
How is Nutritional Information Derived?	Calculated ☐ Analyzed ☐ Other* ☒	
*Calculated from Sucrose values which were taken from the USDA National Nutrient Database for Standard Reference		
10. Nutritional Claims:	None	
11. Consumer Group Claim:	Check Applicable Boxes	
☒ Kosher ☒ Vegetarian ☐ Vegan ☐ Non-GMO ☐ Halal ☐ Other _____ (Circle U) Cane sugar is not genetically modified		
12. Directions for Use:	Ready to Eat Ingredient	
13. Storage Instructions:	Storage Tanks should have agitation and UV lights or comparable conditions.	
14. Temperature Requirements:	70-110°F	



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15. Country of Origin:	USA		
16. Product Shelf Life:	180 days when stored as directed.		
<i>Customer Specific if Indicated here</i> →			
17. Labeling:	Full Invert 76.5 Brix (on Bill of Lading)		
18. Packaging Details	Product is sold in Bulk Tankers (48,000 lbs., Totes 3,000 lbs., Pails 56 lbs. or Drums 615 lbs.)		
<i>Product sold in Bulk Tankers; Packaging does not apply.</i>			
19. Organoleptic Details	Appearance	Crystalline Liquid	
	Texture	Smooth	
	Color	<= 400 ICU	
	Flavor	Sweet (Relative Sweetness Value 0.9) Based on a pure sucrose value of 1	
	Odor	No off odors (Beet may smell earthy)	
20. Tested Attributes Tests notated with an * are not routinely tested. Results are obtained from the refinery COA. Method's represent the predominant method used by refineries for test purposes unless left blank which indicates methods vary widely by manufacturer and equipment. <i>Municipal water used in production is tested biannually for potability verification.</i>	Test	Result	Method
	Brix, % (Solids)	76.5 +/- 1.0	ICUMSA
	Sucrose	2 - 8%	Subtraction
	Fructose/ Dextrose (equal amounts)	92-98%	Polarimetry
	Average a_w (tested bi-annually from random samples)	0.68 (tested by accredited third party laboratory)	AOAC 978.18 Water Activity Dew Point Sensor
	pH	5.0 +/- 0.5	Ion electrode
	*Ash, %	0.050 max	
21. Microbiological Product is not routinely tested as water activity is below the minimum required for	Test	Result	Method
	Total Plate Count	<200 cfu/g	Modified FDA-BAM

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microbial growth. Random product samples are tested on a bi-annual basis for verification purposes. Most bacteria including pathogens need a minimum of 0.86 a _w for growth.	Yeast & Mold	<100 cfu/g	Modified CMMEF Osmophilic
22. Physical Attributes	Weight per Gallon (lbs.)		11.5
	Solids per Gallon (lbs.)		8.9
	Density (lb./gal @ 100°F)		11.5
	Load Out Temperature Range °F		110-140
Food Safety:	Control Points: multiple bar magnets CCP: Filter – 25-micron sock filters located immediately before bulk load-out		
COA Contents:	% Solids, Sugar Type (Beet or Cane), Loading Temperature, Color, Refractive Index (RI), Quantity, Order, Lot#		
Lot#:	A 14-digit lot code which includes a Julian production date, product type identification and miscellaneous internal coding (see lot code key)		

Approval	Name/Title (Print)	Signature	Date
Reviewed By:	Andy Williams / Corporate Quality Assurance Manager		04.11.2024
Customer (if applicable)			

Additional Customer Requirements (if applicable):

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