



PRODUCT DESCRIPTION AND SPECIFICATION

INVERT SYRUP ST

Introduction

Traditionally invert syrup has been prepared by boiling sugar (sucrose) with hydrochloric acid or citric acid. The harsh conditions tended to give the product a slight off-taste.

Invert Syrup ST is produced by an enzymatic hydrolysis of sugar to invert sugar. This results in a product with a superior mouth feel and taste.

Specifications

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| Appearance | : | Invert Syrup ST is a straw coloured transparent clear viscous liquid. |
| Solid Content | : | Invert Syrup ST has a minimum dry solids content of 75% by weight. |
| Degree of Inversion | : | The Degree of Inversion in Invert Syrup ST is 95 – 100%. |
| Solubility | : | The product is freely soluble in water and miscible with glycerol and sorbitol. |
| Nutritive Value | : | Invert Syrup ST has a calorific value of 3 calories per gram |

Properties

Invert Syrup ST has the following properties

- It has increased sweetness over sugar.
- It has excellent humectant properties and gives better water retention.
- It readily gives rise to Maillard Reactions which give a browning in baked goods. Baking can be done at lower temperatures and gives a better crust colour.

Applications

Typical Applications for Invert Syrup ST are

- Cakes - as a dressing prior to icing. Longer shelf life.
- Wafers - as a dressing. Prolongs freshness.
- Bread, Buns - Longer shelf life due to humectants effect.
- Biscuits - Lower baking temperature gives reduction in breakages.
- Syrups - To control crystallization of sugar.

Packaging

Invert Syrup ST is available in 25kg pails.

Storage

Storage in a cool place with minimum fluctuation in temperatures is recommended.

Shelf Life

Invert Syrup ST has a shelf life of 12 months from production date.