



Liquid Sucrose

Sugar Solution 65 %

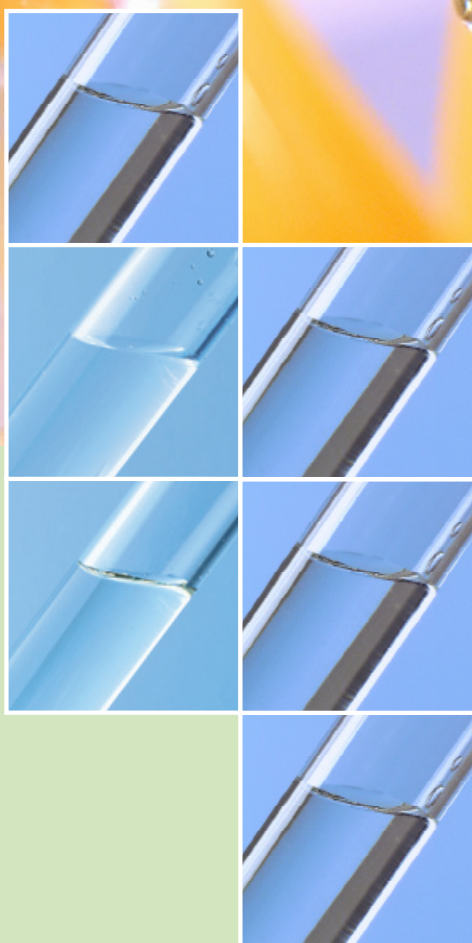
Sugar Solution 67 %

Liquid Sugar SFL 65 %

Organic Liquid Sugar 62 %

Organic Liquid Sugar 65 %

Organic Liquid Sugar 67 %



Key characteristics

- Aqueous solutions of sucrose in different qualities. Ready to use.
- The figure in the product name indicates the percentage of dry matter.
- Liquid Sucrose meets the high standards for microbiological quality.
- Sugar Solution 65 % and 67 % are transparent and colourless with a neutral, sweet taste without any off-flavours. They do not contain flocculating substances.
- Liquid Sugar SFL 65 % and OrganicLiquid Sugar 62 %, 65 % and 67 % have more colour and flavour.
- Liquid Sucrose is delivered at different temperatures, both hot and cold.



Areas of application

- Liquid Sucrose will reduce the number of process steps in the production and is best suited for foods containing water.
- Mostly used in the soft drinks industry, but also in the production of ice cream, dairy products and groceries.
- Sugar Solution 65 % and 67 % are suitable for beverages of extra high quality, without the risk of flocculating substances.
- Liquid Sugar SFL 65 % is used for products which have their own flavour and colour, such as marmalade, jam, pickled vegetables, sauces, ketchup and mustard.
- Liquid Sucrose can also be used for non-food applications such as substrate in industrial fermentation.

Product advantages in application

- Liquid Sucrose gives end-products a uniform quality.
- Organic Liquid Sugar 62 %, 65 % and 67 % are suitable for production of organic beverages and other organic applications.

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

- Compared with dry sugar, liquid sugar involves fewer process steps, more automated handling and a number of additional advantages, e.g. uniform quality, reduced loss, improved working environment and no packaging handling.
- Different percentages of dry matter and different delivery temperatures can save a lot of time and energy during the production process.
- Liquid Sucrose is filtered and pasteurised.

Storage recommendation

- Short shelf life, 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.
- Store at least at room temperature as lower temperatures may cause crystallisation. Storage above 50°C may cause colour formation.
- The storage tanks should be ventilated (filtered air is blown in) in order to avoid condensation and microbiological problems.

Product facts	Sucrose, %	Colour, IU	Density, 20°C, kg/l	Viscosity, 20°C, cP	Shelf life	Microbiological values max CFU/10 g D.S.E*		
						Total number	Yeasts	Moulds
Sugar Solution 65 %	65	max 25	1.32	150	2 weeks	200	10	10
Sugar Solution 67 %	67	max 25	1.33	230	3 weeks	200	10	10
Liquid Sugar SFL 65 %	65	max 75	1.32	150	2 weeks	200	10	10
Organic Liquid Sugar 62 %	62	max 80	1.30	120	1 week	200	10	10
Organic Liquid Sugar 65 %	65	max 80	1.32	150	2 weeks	200	10	10
Organic Liquid Sugar 67 %	67	max 80	1.33	230	3 weeks	200	10	10

*D.S.E = Dry Sugar Equivalent

The values in the table are indicative. Read more about other liquid products with higher levels of dry matter in the product information sheet on Liquid Invert Sugar, Syrup and Organic Sugar.