

CANADIAN LIQUID SWEETENER

Liquid Invert Sugar

A versatile, ready-to-use liquid sweetener for brewing, winemaking, cider, beverage production and food applications. Its balanced glucose-fructose profile provides smooth sweetness, rapid blending and a readily fermentable sugar source for compatible recipes.

AVAILABLE FORMATS
1 L / 33.8 fl oz Home and small-batch use
25 kg / 55 lb Bulk and production use

Product Profile

Product type	Partially acid-hydrolyzed liquid cane sugar	Appearance	Viscous liquid with characteristic odour
Primary sugars	Sucrose, glucose (dextrose) and fructose	Solubility	Already dissolved in water
Country of production	Canada	Product category	Food and beverage ingredient

Typical Technical Specifications

PARAMETER	SPECIFICATION	PARAMETER	SPECIFICATION
Soluble solids (Brix)	77.5% ± 0.3	Ash	0.05% maximum
Invert, dry basis	44-59%	Colour	30 ICUMSA maximum
pH	3.7-5.3	Specific gravity	1.368 at 20°C

Typical Microbiological Limits

Mesophilic bacteria	100 max	Yeasts	10 max	Moulds	10 max
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Limits are based on 10 g of product solids.

Key Benefits

- Fast, uniform mixing without separately dissolving granulated sugar.
- Easy to pour and measure for repeatable small or large batches.
- Useful as a fermentable sugar source in compatible beverage recipes.
- Suitable for syrups, sauces, baking and food-production applications.

APPLICATION AND HANDLING GUIDE

Use and Safety Information

Recommended Applications

BREWING AND FERMENTATION	FOOD AND BEVERAGE
Beer, wine and cider recipes	Beverage bases and liquid sweetening
Gravity and alcohol-target adjustments	Syrups, sauces and culinary preparations
Compatible craft beverage production	Baking, recipe development and batch production

Typical Nutritional Information

Per 100 g basis

Energy	310 Cal	Total fat	0 g
Carbohydrate	77.5 g	Sugars	77.5 g
Dietary fibre	0 g	Protein	0 g
Cholesterol	0 mg	Sodium	3.2 mg
Calcium	0.5 mg	Iron	0 mg

Typical calculated values; not a Nutrition Facts table for retail labelling.

Storage and Shelf Life

- Keep the container sealed and store away from strong-odour or toxic materials.
- Supplier guidance indicates approximately 3 months of shelf life when stored sealed at about 32–49°C (90–120°F).
- Keep dispensing surfaces and beverage-contact equipment clean and sanitized.
- Close the container promptly after each use to limit contamination.

Safe Handling

- Product is not identified as a controlled product under the referenced Canadian hazardous-product documentation.
- Avoid eye contact. Rinse eyes with water for 15 minutes and seek medical attention if irritation persists.
- For spills, contain and collect; use an inert absorbent where required.
- Avoid strong oxidizing materials and overheating.

Directions for Use

- Add according to the formulation, recipe or production protocol.
- Adjust the quantity for desired sweetness, original gravity, alcohol target and finished flavour.
- Confirm that the sugar addition is suitable for the intended beverage style and yeast performance.
- Fermentation outcomes vary with recipe, yeast strain, nutrient level, temperature and process control.

Important: This sheet summarizes product and supplier technical information for general guidance. Users are responsible for validating suitability, dosage, process controls, current regulatory status and labelling requirements for their intended application. Follow applicable laws for beverage and alcohol production.

Technical reference: supplier documentation for Medium Invert Sugar, code LL7300, issued October 2006. ABC Cork Co. packaging formats: 1 L and 25 kg.