



Invertix 72F

Invertix 72F is a mixture of invert sugar syrup and fructose. Product formed during enzymatic hydrolysis of sucrose from the addition of fructose.

Declaration (on the list of ingredients)

Invert sugar syrup or sugar, fructose

Sensoric characteristics

Appearance	Viscous, colorless to light yellow, clear liquid
Odour	Specific
Taste	Sweet, characteristic for confectionery

Physicochemical characteristics

Dry matter content [Brix]	72 ± 1
Total sugar content [g/100g]	73 ± 1
Fructose content [% d.s]	39 ± 5
Sucrose content [% d.s]	31 ± 5
Glucose content [% d.s.]	30 ± 5
pH	4,0 - 6,0
Colour in solution [ICUMSA units]	max. 35
Conductivity ash [%]	max. 0,04
HMF (hydroxymethylfurfural) [mg/kg]	max. 20
(all values established in 20°)	

Microbiology

Syrup, with its high content of dry matter, has low water activity. Following microbiological reference values apply for product:

Mesophilic aerobic plate count [cfu / 10 g dm]	max. 100
Yeast [cfu / 10 g dm]	max. 10
Moulds [cfu / 10 g dm]	max. 10
E. coli/Coliforms [cfu / 10 g dm]	negative
Salmonella [in 25g dm]	negative

Allergens

The below listed ingredients with allergenic potential according to Regulation (EU) No 1169/2011 **are not contained** in the product:

Cereals containing gluten* and products thereof	Nuts** and products thereof
Crustaceans and products thereof	Celery and products thereof



Eggs and products thereof	Mustard and products thereof
Fish and products thereof	Sesame seeds and products thereof
Peanuts and products thereof	Sulphur dioxide and sulphites > 10 mg / kg
Soybeans and products thereof	Lupins and products thereof
Milk and products thereof (including lactose)	Molluscs and products thereof

*i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains

**i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts, Queensland nuts and products thereof

Storage conditions

Store under appropriate conditions at a temperature of 10 -25 °C. Avoid significant variations in temperature.

Shelf life

The product is best used before the expiry of 12 months from the date of production. Shelf life on delivery is 6 months. Shelf life refers to the products stored at 10-25 °C under sterile conditions.

Identification / Lot number

L+7: L = Lot number; 1. + 2. digits = plant key; 3. digit = year; 4.+5. digits = calendar week; 6. digit = production day in the week; (optional 7. digit = check digit)

Conformity

The product complies with all applicable Polish and German feed law. In particular, the product complies with the requirements of Regulation 767/2009 / EC on the "placing on the market and use of feed" and with Regulation 396/2005 / EC setting maximum levels for pesticide residues in food and feed of plant and animal origin.

Information on genetic engineering

The product is not obtained from genetically modified raw materials and does not require GMO-labelling in accordance with the European Regulation 1829/2003/EC on "Genetically Modified Food and Feed" and 1830/2003/EC on the "Traceability and Labelling of Genetically Modified Organisms".

Form of delivery

Article no.	Packaging	Quantity / Pallet	Weight [kg]		Pallet-type	Pallet-size [mm]		
			gross	net		length	width	height
5100702	Container 1200 kg	1	1257	1200	n.a.	1200	1000	1118
5100755	Container 800 kg	1	849	800	n.a.	1200	800	1000
5100701	Bucket 15 kg	44	680	660	Full pallet	1200	800	102
5100700	Bucket 40 kg	12	500	480	Full pallet	1200	800	88
5100701	Bulk	n.a.	n.a.	25 000	n.a.	n.a.	n.a.	n.a.

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