

	Shepcote Distributors Ltd Pexton Road Kelleythorpe Industrial Estate, Driffield East Yorkshire, YO25 9FR	Tel: 01377 252537 Email: technical@shepcote.com www: www.shepcote.co.uk
	Product Specification	

Golden Cane Invert Syrup 46 – 82

Alternative names Partially Inverted Refiners Syrup, Golden Syrup

Product Description

A golden coloured invert, formed of a combination of sucrose, glucose and fructose found naturally in sugar cane. It has a lighter and milder flavour than our other golden cane invert syrups.

Golden cane invert syrup 46 – 82 reduces water activity, lowers freezing point, increases humectancy and adds texture, colour and flavour to puddings, sauces, biscuits, flapjacks.

Ingredient Declaration: partially inverted refiners syrup; golden syrup; Sugarcane Syrup

Botanical Source of sugar: sugar cane.

Chemical and Physical Characteristics

Invert	42.5 – 50.0%.
Sucrose	31.0 – 38.0%.
Ash	0.4 – 1.4%.
Solids (refract. uncorr.)	82.0 – 83.0 °Brix.
pH	4.8 – 5.8.
Temperature (bulk)	45°C Min.
Colour	600 – 1,500 IU.

(% values are w/w on a wet basis).

Microbiological Characteristics

Mesophilic bacteria/g	500 cfu max.
Yeasts/g	100 cfu max.
Moulds/g	100 cfu max.
Salmonellae	Not detected in 25g.
E. Coli	Not detected in 1g.
Staph Aureus	Not detected in 1g.

Food Safety

SO2	<10 mg/kg.
Lead	1 mg/kg max.
Arsenic	1 mg/kg max.
Copper	10 mg/kg max.

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Packaging

The product is available in 25kg plastic pail.

Shelf Life

For deliveries in a bulk tanker the recommended storage time is six months.

For all industrial and retail packed products these have a recommended storage time of eighteen months.

Storage Conditions

The recommended storage conditions for the product in bulk format is a closed pre-sterilised stainless steel tank suitably vented, self-draining, preferably lagged and fitted with microbiological air filters. Avoid conditions leading to condensation above the liquor.

For packed products it is recommended that this product is stored under ambient conditions away from extremes of temperature and humidity.

Allergen Status: This product is Allergen free as defined by European Regulation (EU) 1169/2011 and European Commission Regulation (EC) 41/2009 (Gluten ≤ 20ppm).

GMO Status: This product is not derived from a genetically modified crop and does not contain GM materials as defined by European Commission Regulations (EC) 1829/2003 and (EC) 1830/2003.

Country of Origin: The product is made in a UK Refinery from raw sugar sourced from a range of countries (list available).


Religious certification: Kosher Pareve (non Passover), Halal

Mandatory Nutritional Information (per 100g)*

Energy (KJ)	1,348
Energy (Kcal)	317
Fat (g)	0
of which saturates	0
Carbohydrate (g)	79 of
which Sugars	79 Protein
(g)	0.3
Salt (g)	0.675

***salt content is exclusively due to the presence of naturally occurring sodium*

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Additional Nutritional Information (per 100g)*

Fibre (g)	0
Sodium (mg)	270

**Reference regarding nutrition data: Nutrient values from sugar industry standard data and McCance and Widdowson 8th Edition. Energy values are calculated from these figures.*

Customer		Signature	Date
Name	Position		

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance

Shepcote Distributors Ltd			
Name	Position	Signature	Date
Jurate Junduliene	Quality Manager		02.02.23

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