



dark candi, inc.

INDUSTRIAL PRODUCT CARD

SPECIFICATIONS:
D2 CANDI SYRUP

Date: 01/01/2008



DESCRIPTION:

Sugar syrup obtained from repeated heating and cooling of beet sugar. Intense caramel flavor and color.

SPECIFICATIONS:

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| Brix: | 77.50 - 78.50% |
| pH: | 4.0 - 5.5 |
| Viscosity: | 60° F = 20700 centipoises 140° F = 394 centipoises |
| Mineral Profile: | Iron < 1 ppm Calcium < 5 ppm Potassium < 1 ppm Magnesium < 1 ppm Iodine < 1 ppm Fluorine < 0.05 ppm |
| Color: | SRM 100 or 197 EBC |
| Usage: | 1.031PPG or 7.8 P |
| Visual and organoleptical: | Free from abnormal odors, flavors and visible foreign bodies |
| Microbiological: | Total: max. 200 by 10 g sugar |
| Yeasts: | max. 10 by 10 g sugar |
| Moulds: | max. 10 by 10 g sugar |
| Packaging: | 5 Gallon / 60 LB / 27.27 Kilo containers 2860 LB / 1300 Kilo IBC Tote |

