

LIQUID BREWERS INVERT No.1

Code	BR22
Declaration For Use	Invert Sugar Syrup Cane Molasses
Description	A light brown viscous syrup
Typical Analysis	Approx. % (on sample)
Sucrose	2.5 – 3.5
Invert Sugar	76.0 – 79.0
Organic Non-Sugars	1 Maximum
Mineral Matter	0.5 Maximum
Moisture	16.7 – 17.0
Refractometer BRIX (At 20°C, uncorrected)	81.4 – 81.7
pH (Undiluted)	5.0 – 6.0
Colour (Lovibond: 10% w/v dilution, 25mm cell)	2.5 – 3.5 Disc (25 – 35 EBC)
Polarisation	-18 to -22 °ISS
Viscosity:	23550 cps @ 20°C 1565 cps @ 50°C
Brewers Extract	72.0 – 73.0 Lbs/2cwt @ 20°C 321.4 – 326.5 Litre°/Kg @ 20°C
Fermentability (As is)	95% Minimum 5% Maximum
Shelf Life (Microbiological)	1 Month