



Product Data Sheet (PDS)

NULOMOLINE "Liquid Honey-O"

GENERAL DESCRIPTION

Nulomoline is a standardized Liquid Invert Sugar. This pure, wholesome food product is made according to Good Manufacturing Practices and the Food and Drug Act. During processing, the cane sugar molecule is converted into levulose (fruit sugar) and dextrose (glucose); a combination known as invert sugar.

FUNCTIONAL PROPERTIES:

- Humectant properties
- Promotes browning reactions
- Source of seed crystal
- Crystallization control
- More soluble in water than sucrose
- Sweeter than sucrose
- Source of fructose and glucose
- Promotes glaze formation and clarity
- Helps control viscosity
- Source of sweetness
- Greater osmotic and freezing point effects than comparable concentrations of sucrose.
- Controls moisture migration in baked goods
- Prolongs shelf life in baked goods

APPLICATIONS:

Batter Cakes	Caramels	Jams & Jellies
Mints	Fruits	Pet Food
Cereals	Hard Candies	Soft Drinks
Starch Jellies	Catsup	Cough Syrups
Icings	Fondants	Pickles
Semi-Moist Foods	Pound Cakes	
Marshmallows	Fruit Drinks	
Curing Solutions	Fruit Cakes	
Cream Centers	Fruit Cocktail	
Glaze Fruits	Yeast Raised Goods	
Canned Goods	Syrups	

And many more...

SPECIFICATIONS

Chemical Analysis:

Brix	73 ± 0.5
pH	3.0 - 4.5
Invert Sugar (Dry Basis)	90% min.
Ash	0.1% max
Colour:	Slightly cloudy, light yellow syrup.
Flavour:	Conforms to standard. Slightly sweet, acrid, bland.

Microbiological Analysis:

Aerobic Plate Count	less than 500 per gram
Yeasts	less than 100 per gram
Moulds	less than 100 per gram

Package Sizes Available:

25 kg pails, 280 kg drums, 840 kg totes, 1250 kg totes.

Shipping requirements:

Ship between 18° and 24°C. Minimize the time below 20°C.

Storage requirements:

Store between 20° and 24°C under reasonably steady conditions of temperature and humidity. Store away from materials with strong odour.

Shelf Life:

6 months minimum when stored as recommended. After 6 months check microbially to assure product suitability. If crystallization occurs, heat gently to a homogeneous temperature of 38°C to dissolve crystals.

Use immediately.

Kosher Status: Certified Kosher

Grandma Food Products

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