



Industrial Specification

ANALYSIS DATE: 03/12/2021

D-180 Candi Syrup™

CSI CONFECTIONS, LLC

232 JOHN CROTTS RD.
MOCKSVILLE, NC 27028

DESCRIPTION: *Candi Syrup* is a sugar adjunct utilized by the brewing industry. D-180 Candi Syrup™ is a confectionary syrup derived from non-GMO beet and/or cane sugar utilizing 1% - 1.5% non-GMO inverted date sugars. It is heated and cooled over multiple iterations over 48 hours to develop flavor and color characteristics. No additives, preservatives, or stabilizers are used in its production.

Physical Analysis

Miscibility in H ₂ O:	100% at 212°F (no agitation)
Viscosity:	1800cp at 70°F
Color:	163-170 SRM
PPG/Brix:	1.032 (at 70°F) / 70.5°Bx (at 70°F)
H ₂ O by Weight:	29.5%
Storage:	Store at 75°F
pH	5.2

Chemical Analysis

Calcium:	< 01 ppm
Chloride:	< 01 ppm
Magnesium:	< 02 ppm
Iron:	< 01 ppm
Potassium:	< 02 ppm
Sodium:	< 01 ppm
Sulfates:	< 01 ppm
Fluorine:	< 01 ppm
Phosphorus:	< 01 ppm
Maximum Yield:	98.54%
HPLC Analysis:	(Ratios: Fructose 52%, Glucose 48%)
Ash Content:	1.46% (+ caramels produced thermally)

M.B.P. Analysis

Wild yeasts/moulds:	< 01 / 1g
Bacteriological:	< 01 / 1g