



# Industrial Specification

ANALYSIS DATE: 02/05/2021

## Golden Candi Syrup™

**CSI CONFECTIONS, LLC**

232 JOHN CROTTS RD.  
MOCKSVILLE, NC 27028

**DESCRIPTION:** *Candi Syrup* is a sugar adjunct utilized by the brewing industry. Golden Candi Syrup™ is a confectionary syrup derived from non-GMO sucrose. It is heated slowly over a single iteration to develop flavor and color characteristics. No additives, preservatives, or stabilizers are used in its production.

### Physical Analysis

<b>Miscibility in H<sub>2</sub>O:</b>	100% at 212°F (no agitation)
<b>Viscosity:</b>	1700cp at 70°F
<b>Color:</b>	5-6 SRM
<b>PPG/Brix:</b>	1.032 / 70.5°Bx (at 70 °F)
<b>H<sub>2</sub>O by Weight:</b>	29.5%
<b>Storage:</b>	Store at 75°F - Chilling or refrigeration will initiate crystallization
<b>pH</b>	5.2

### Chemical Analysis

<b>Calcium:</b>	< 01 ppm
<b>Chloride:</b>	< 01 ppm
<b>Magnesium:</b>	< 01 ppm
<b>Iron:</b>	< 01 ppm
<b>Potassium:</b>	< 01 ppm
<b>Sodium:</b>	< 01 ppm
<b>Sulfates:</b>	< 01 ppm
<b>Fluorine:</b>	< 01 ppm
<b>Phosphorus:</b>	< 01 ppm
<b>Maximum Yield:</b>	99.81%
<b>HPLC Analysis:</b>	(Ratios: Fructose 52%, Glucose 48%)
<b>Ash Content:</b>	0.19% (+ caramels produced thermally)

### M.B.P. Analysis

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