



Industrial Specification

ANALYSIS DATE: 02/24/2021

Simplicity Candi Syrup™

CSI CONFECTIONS, LLC

232 JOHN CROTTS RD.
MOCKSVILLE, NC 27028

DESCRIPTION: *Candi Syrup* is an adjunct utilized primarily by the brewing industry. Simplicity Candi Syrup™ is a confectionary syrup derived from non-GMO beet and/or cane sugar. It is gently heated to develop mild flavor and color characteristics. No additives, preservatives, or stabilizers are used in its production.

Physical Analysis

Miscibility in H₂O:	100% at 212°F (no agitation)
Viscosity:	1700cp at 70°F
Color:	0.8 SRM
PPG/Brix:	1.032 / 70.5°Bx (at 70°F)
H₂O by Weight:	29.5%
Storage:	Store at 75°F - Chilling or refrigeration will initiate crystallization
pH	5.2

Chemical Analysis

Calcium:	< 02 ppm
Chloride:	< 01 ppm
Magnesium:	< 01 ppm
Iron:	< 01 ppm
Potassium:	< 01 ppm
Sodium:	< 01 ppm
Sulfates:	< 01 ppm
Fluorine:	< 01 ppm
Phosphorus:	< 01 ppm
Maximum Yield:	99.98%
HPLC Analysis:	(Ratios: Fructose 52%, Glucose 48%)
Ash content:	0.02% (+ caramels produced thermally)

M.B.P. Analysis

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