



dark candi, inc.

INDUSTRIAL PRODUCT CARD

SPECIFICATIONS:
MALTOSE SYRUP

Date: 11/01/2008



DESCRIPTION:

Thick syrup with 65% Maltose content. Clear in color and bland in flavor. Used to replace malt or sucrose. Sugar composition matches sugars found in wort. Promotes good fermentation, while adding no flavor or color. Excellent for high gravity brewing.

SPECIFICATIONS:

Brix:	80 - 82%
pH:	3.5 - 5.0
Viscosity:	80° F = 25,500 centipoises 140° F = 500 centipoises
Sugar Profile:	Maltose 65 Higher Saccharides 16 Maltotriose 15 Dextrose 4
Color:	Clear liquid - very thick
Usage:	1.038 PPG or 9.5 PPPG
Visual and organoleptical:	Free from abnormal odors, flavors and visible foreign bodies
Microbiological:	Total: 1000 cfu 10 g sugar
Yeasts:	max. 100 cfu /10 g max
Moulds:	max. 100 cfu /10 g max
Packaging:	5 Gallon / 60 LB / 27.27 Kilo containers 3000 LB / 1300 Kilo IBC Tote

