

Golden Cane Invert Syrup 50 - 83 (Lyle's Golden Syrup ®)

Revision Date: 9th January 2023 Specification Number: T-N1000 Revision Number: 9.0

Product Code N1000

Alternative names Partially Inverted Refiners Syrup

Product Description

A golden colour invert, formed of a combination of sucrose, glucose and fructose found naturally in sugar cane. More commonly known as Lyle's Golden Syrup, it has rich caramel and honey-like flavours.

Golden Cane Invert Syrup 50 - 83 reduces water activity, lowers freezing point, increases humectancy and adds texture, colour and flavour to cereal bars, puddings and cakes.

Ingredient Declaration: Partially Inverted Refiners Syrup; Lyles Golden Syrup; Sugarcane Syrup

Botanical Source of sugar: sugar cane

Chemical and Physical Characteristics

Total Sugars	80.0% min.
Invert	47.0 – 51.3%.
Sucrose	30.0 – 33.0%.
Ash	1.3 – 1.5%.
Solids (refract. uncorr.)	82.5 – 83.0 °Brix.
pH	5.0 – 6.0.
Colour	1,200 – 2,200 IU.
(% values are w/w on a wet basis).	

Microbiological Characteristics

Mesophilic bacteria/g	500 cfu max.
Yeasts/g	100 cfu max.
Moulds/g	100 cfu max.
Salmonellae	Not detected in 25g.
E. Coli	Not detected in 1g.
Staph Aureus	Not detected in 1g.

Food Safety

SO ₂	<10 mg/kg.
Lead	1 mg/kg max.
Arsenic	1 mg/kg max.

Packaging

The product is available in both industrial and retail pack sizes. In industrial pack size it is available in bulk tanker, palletcon (option with HBB), Shultz palletcon, drum, 25kg plastic pail.

In retail pack sizes it is available in 7.257kg poly container, 907g can, 454g can.

Issued by: M. Abraham



Approved by: P. Davidson



Shelf Life

For deliveries in a bulk tanker the recommended storage time is six months.

For all industrial packed products these have a recommended storage time of eighteen months and retail packed products i.e. 7.257kg poly container, 907g & 454g cans has two years.

Storage Conditions

The recommended storage conditions for the product in bulk format is a closed pre-sterilised stainless steel tank suitably vented, self-draining, preferably lagged and fitted with microbiological air filters. Avoid conditions leading to condensation above the liquor.

For industrial packed product it is recommended that this is stored under ambient conditions away from extremes of temperature and humidity. This product can be warmed gently (e.g. by using drum warmers) to make it flow better, but do not subject to excessive heating above as this may cause decomposition of the product.

Allergen Status: This product is Allergen free as defined by European Regulation (EU) 1169/2011 and European Commission Regulation (EC) 41/2009 (Gluten \leq 20ppm).

GMO Status: This product is not derived from a genetically modified crop and does not contain GM materials as defined by European Commission Regulations (EC) 1829/2003 and (EC) 1830/2003.

Fair Trade: This product is available as Fair Trade.

Place of Production/ Packaging: This product is produced in the UK from raw cane sugar of non-UK Origin.

Origin of primary production: Cane sugar is non-UK origin (See Country of origin statement)

Religious certification: Kosher Pareve (non Passover), Halal.

Mandatory Nutritional Information (per 100g)*

Energy (KJ)	1,348
Energy (Kcal)	317
Fat (g)	0
of which saturates	0
Carbohydrate (g)	79
Of which Sugars	79
Protein (g)	0.3
Salt (g)**	0.68

**salt content is exclusively due to the presence of naturally occurring sodium.

Additional Nutritional Information (per 100g)

Fibre (g)	0
Sodium (mg)	270

*Reference regarding nutrition data: Nutrient values from sugar industry standard data and McCance and Widdowson 7th Edition. Energy values are calculated from these figures.

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T&L Sugars Ltd reserve the right to amend product specifications subject to giving reasonable notice to the customer.