

TO ALL MIX MANUFACTURERS!

If you use liquid Sucrose, Please Read on!

You may have noticed small amounts of Fructose showing up in your ice cream mix.



If you do not even use high fructose corn syrup (HFCS) in your operation, you may wonder how Fructose gets into the mix!

HFCS may come in with your Liquid Sucrose, if the tanker had been used to haul HFCS and not thoroughly cleaned prior to being loaded with Liquid Sucrose.

Fructose may be forming in your Liquid Sucrose Tank!

This occurs as the Sucrose breaks down (Inverts) into

Fructose and Glucose. Inversion

can take place when there is an acid build up in the tank. Acidic conditions, coupled with the warm temperature will allow Inversion to take place.



There is a way to Check Both your Incoming Liquid Sucrose and your Liquid Sucrose in storage for the presence of invert sugar.

We have developed a simple, rapid, effective and economical test kit that allows you to check your liquid Sucrose for the presence of Invert Sugar (Fructose and Glucose). Many of you are currently using this kit.

Use the kit to check your incoming Liquid Sucrose before it is unloaded into your tanks. Also use it to check the Liquid Sucrose that is in your Storage tanks.

The kit comes with instructions and can be ordered by calling 1.800-962-5227 or Fax 715.962.4030

To order the Kit,
call **1.800.962.5227**

or

715.962.3121

and ask for Patty

Or Email:

LiquidSucroseKit@ctcolfax.com

In Subject Line, type:
Liquid Sucrose "Kit"

Or Fax us at 715-962-4030



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