

60890 - Inverted Sugar



NEVULINE® is made up of equal parts of fructose and glucose resulting from the hydrolysis of sucrose. Used as a technical ingredient it has specific properties: anti-caking, higher sweetness, improved conservation, reinforcement of the colouring of the baked products, lowering of freezing point. Prevents crystallization, resists humidity, acts as an anti-oxidant, increases carn...



MARKETING

NEVULINE® is an invert sugar syrup, partially crystallized, obtained by total hydrolysis of sucrose. Its highly dry substance and the presence of micro crystals confers a pasty aspect to it.

Nutrition Facts

69 Servings per container

Serving Size 100.0 GR

Amount Per Serving
Calories 328

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 0 mg 0%

Total Carbohydrates 0 g 82%

Dietary Fiber 0 g 0%

Total Sugars 82 g

Includes 82 g Added Sugars %

Protein 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 mg 0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
PA6089	03071900011004	1/15.5 LB				
Brand	Brand Owner	GPC Description				
Pastry 1	Paris Gourmet	Sugar/Sugar Substitutes (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
16 LBR	15.4 LBR	No	France	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8.5 INH	8.5 INH	8.5 INH	0.36 FTQ	18x05	256 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Dry and cool (68-72°F, 20-22°C)-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Crystallized inverted sugar syrup (82%), Water (18%)

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PREPARATION & COOKING SUGGESTIONS

As a replacement of part of sugars: croissant and brioche (25- 30%); soft doughs (30- 35%); white bread (20g per kilo of flour); dry cakes (4-5%); genoise, cakes, madeleine (5-10%); buttercream (25-40%). Should not be used for ice cream or sorbet.

SERVING SUGGESTIONS

NEVULINE ® is used in many applications: yellow pastes, viennoiseries, confectionery, butter creams, soaking syrups.

MORE INFORMATION