



PARIS GOURMET

PA6089 Nevuline/Trimoline Invert Sugar 15.4 Lb

Features

An invert sugar syrup, partially crystallized, obtained by total hydrolysis of sucrose. A highly dry substance, and the presence of microcrystals confers a pasty aspect to it. Used as a technical ingredient with specific properties: anti-caking, higher sweetness, improved conservation, reinforcement of the coloring of the baked products, and lowering of freezing point.

Applications

- Used as a replacement of part of sugars in yellow pastes, viennoiseries, confectionery, butter creams, and soaking syrups. 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.
- Ready to use.

GTIN

03071900011004

Item #

PA6089

Brand Name

Pastry 1

GPC description

Sugar/Sugar Substitutes (Shelf Stable)



Nutritional

Nutrition Facts	
NaN servings per container	
Serving Size	100g (100g)
Amount per Serving:	
Calories	328
	% DV*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 0mg	0%
Total Carbohydrate 82g	27%
Dietary Fiber 0g	0%
Total Sugars 82g	
Includes 82g Added Sugars	164%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
* The % Daily Value 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 formulation and packaging may change. Please refer to the product label for the most accurate information.

Ingredient Statement

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

Allergen

- Free from:Crustaceans and their derivatives
Free from:Eggs and their derivatives
Free from:Fish and their derivatives
Free from:Milk and its derivatives
Free from:Tree nuts and their derivatives
Free from:Peanuts and their derivatives
Free from:Sesame Seeds and their derivatives
Free from:Soybean and its Derivatives
Free from:Bee pollen
Free from:Barley and Barley Products
Free from:Oats
Free from:Rye and Their Derivatives
Free from:Propolis
Free from:Royal jelly
Free from:Wheat and Their Derivatives

Minimum Temperature

68 Degree Fahrenheit

Maximum Temperature

72 Degree Fahrenheit

Minimum Days of Shelf Life from Production

360

Shipping

1 Count								
Item ID	Level	Qty of Next Level Item(s)	Width	Depth	Height	Net Weight	Gross Weight	Pallet Ti/Hi
03071900011004	Each	1	8.5 Inches	8.5 Inches	8.5 Inches	15.4 Pound	15.95 Pound	18 / 5

Storage Instructions

DRY 68 72F

Global Product Category Code

10000043

Country of Origin

FRANCE



3071900011004

Last Modified Date

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