sample #	Producer	sample name	sugar, % total glucose	fructose	sucrose	~relative density	
1	Producer No. 1		21.4	19.0	59.6	0.96	
2	(Producer No. 2)		61.2	38.1	0.7	0.98	CRYSTALLIZED SORGHUM
3	Producer No. 3	4 oz invertase	22.5	18.3	59.2	0.88	
4		citric acid	9.7	7.5	82.8	0.82	
5		mixed	18.4	15.0	66.6	0.88	
6		pure	10.5	8.4	81.1	0.86	The yellow highlighted values were from syrup that was produced without invertase. I used these as a control and to check on the methods. Note the higher sucrose content.
7	Producer No. 4		14.1	10.6	75.3	0.89	
8	Producer No. 5	1 (bottle)	29.8	24.9	45.3	0.91	
9		sample 1	31.6	26.2	42.2	0.97	
10		sample 2	28.5	23.1	48.5	0.95	
11		sample 3	28.5	23.1	48.5	0.95	
12		sample 4	48.4	41.7	9.9	0.88	Juice incubated overnight.
13		sample 5	31.0	25.1	43.9	0.95	
14	(Producer No. 2)		9.9	7.8	82.3	0.93	
15	Outlaw	sample 1	19.3	14.7	66.1	1.00	I gave the analyst three putatively different samples,
16		sample 2	19.1	14.6	66.3	0.97	which were really the same, just to see how well his
17		sample 3	19.0	14.5	66.5	0.95	analysis (relative sugar ratios) replicated--quite
18	Producer No. 6		10.0	7.7	82.3	0.83	Smith's pancake syrup (CP 29-116), intentionally thin (ca. 33.5 Baume, hot)=consistent low density