



Finished Product Specification

Fine Granulated Sugar

Reviewed: January 02, 2024

Product Description:

Dry, White, free-flowing crystals. Crystalline sucrose of specified purity and granulation. This product is food grade and is manufactured in compliance with Federal Food, Drug and Cosmetic act, Codex Alimentarius and all applicable FDA and state statutes and regulations.

Properties (Methods available upon request):

Color	45 ICUMSA (max)
Moisture	0.035 % (max)
Black Disc (Sediment)	3 ppm (max)
White Disc (Sediment)	3 ppm (max)
Sulfites as SO ₂	6 ppm (max)
Ash (by conductivity)	0.025 % (max)
Speck Count	10 per 1500 g (max)
Odor	No objectionable odor
Sucrose	99.8 % (min)
Invert	0.05 % (max)
Granulation:	
On U.S. Std. #20	2%(max)
Through U.S. Std. #100	5 % (max)

Shelf Life and Storage Conditions:

Granulated Sugar can be stored indefinitely and will remain stable as long as it is stored in normal warehouse conditions (60 to 70°F, 40 to 50% relative humidity) and not exposed to rapid fluctuations of either temperature or humidity. The physical, chemical, and microbiological characteristics of granulated sugar will not deteriorate when stored under above constant conditions.

Ingredient Statement:

Sugar or Sucrose

Country of Origin:

Produced and packaged in the United States of America

Microbiological characteristics:

Microbiological testing is performed on a GMP schedule; results are available upon request.

**Special orders can be considered to meet other specific standards*

Approved By:	Technical Manager	Corporate Quality Manager