

**FINISHED PRODUCT SPECIFICATION**The Western Sugar Cooperative  
*(Grower Owned)***SUGAR, COARSE GRANULATED****Date:****October 1, 2015****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 statues and regulations.

PROPERTIES	VALUES (typical analysis)	TEST METHOD	FREQUENCY
Color (solution)	45 ICUMSA(max)	WSC 2.5	LOT
Moisture	0.035 % (max)	WSC 2.1	LOT
Black Disc (sediment)	3 ppm (max)	WSC 2.14	LOT
White Disc (sediment)	3 ppm (max)	WSC 2.14	LOT
Sulfites as SO <sub>2</sub>	6 ppm (max)	WSC 2.11	LOT
Ash (by conductivity)	0.015 % (max)	WSC 2.9	LOT
Conductivity	3.0 (max)	WSC 2.9	LOT
Odor	No objectionable odor	WSC 2.22	LOT
GRANULATION			
On U.S. Std. # 20	1 % (max)	WSC 2.17	LOT
On U.S. Std. # 30	20 % (max)	WSC 2.17	LOT
Through U.S. Std. # 50	15% (max)	WSC 2.17	LOT
Through U.S. Std. # 80	1.5 % (max)	WSC 2.17	LOT

*Microbiological testing, including pathogenic microorganisms is performed on a GMP schedule, results are available upon request.*

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

**Approved:**

Technical Manager

Corporate Quality Manager

**Page:****3 of 13**