

Golden Brown Sugar Specifications

PRODUCT CODE: BS-GLD

DESCRIPTION:

AmCane golden brown sugar is a boiled (crystallized), rather than painted, soft brown sugar with a distinct cane molasses flavor. Golden brown sugar has a pleasing caramel flavor and provides color, increased shelf life, and increased moisture retention for bakery products.

PACKAGING AND STORAGE:

50 pound paper bags

Storage: This product should be stored at 16 – 21 C and 60 – 70 % relative humidity as wide variations in temperature and humidity can cause caking and hardness. The storage area should be clean and free of odors. Storing more than 2 pallets high will cause product compaction and is not recommended

Shelf Life: 2 years

TYPICAL ANALYSIS:

Polarization (db):	90.5 – 94.0
Moisture:	4.0 % max
Invert (db):	5.0% max
Ash (db):	2.5% max
Color:	3,800 – 5,000 ICUMSA