

Medium Brown Sugar Specifications

PRODUCT CODE: BS-MED

DESCRIPTION:

AmCane medium brown sugar is a boiled (crystallized), rather than painted, soft brown sugar with a distinct cane molasses flavor. Medium 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

Lot Code: 4 digit refinery # - 4 digit packaging #

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):	92.0 – 97.0
Moisture:	3.0 % max
Invert (db):	6.0% max
Ash (db):	1.5% max
Color:	4,500 – 6,000 ICUMSA