

ORGANIC EVAPORATED CANE SUGAR - GRANULAR

DESCRIPTION:

Organic granulated evaporated cane sugar is a free flowing, all purpose sweetener produced from sugarcane using a single crystallization process. Because it is far less processed than traditional white sugars, it retains the slight golden tan color and subtle taste profile of the original sugar cane. It is a more natural alternative to refined sugar and can be substituted one to one in any application.

PACKAGING AND STORAGE:

1 Metric Ton Totes or 50 pound paper bags
Lot Code: EL YYMMDD ('EL' two letter product code/year/month/day)
Storage: This product should be stored at 5° – 38° C, less than 60% relative humidity in an area clean and free of odors.
Shelf Life: 4 years

CHEMICAL AND PHYSICAL CHARACTERISTICS:

Color - ICUMSA:	500	max.
Moisture %:	0.10	max.
Ash %:	0.15	max
Polarization - Sucrose %:	98.8	min.
Foreign Material - N°/100g:	10	max.
Insoluble - ppm:	300	max.

MICROBIOLOGICAL CHARACTERISTICS:

Aerobic plate count - cfu/1g:	< 30
Flat sours - cfu/10g:	< 50
Total Coliforms - cfu/1g:	negative
Fecal Coliforms - cfu/1g:	negative
Salmonella - cfu/1g:	negative
Staphylococcus aureus - cfu/1g:	negative

Approved By: John Lang

Date: 1-1-2018

Version: 3.0