

EVAPORATED CANE SUGAR – GRANULAR

Product Code: WS-ECS

DESCRIPTION:

Granulated evaporated cane sugar is a medium grain golden colored, free flowing, easily soluble granular cane sugar that has undergone a single crystallization from a molasses rich cane syrup retaining a characteristic sweet sugar cane flavor. Product is clarified and produced without removing all of the natural ingredients and contains no artificial additives or preservatives.

PACKAGING AND STORAGE:

1 Metric ton totes or 50 pound paper bags

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: 2 years

CHEMICAL AND PHYSICAL CHARACTERISTICS:

Color - ICUMSA:	800	max.
Moisture %:	0.10	max.
Ash %:	0.15	max
Polarization - Sucrose %:	98.8	min.
Foreign Material - N°/100g:	10	max.
Insoluble - ppm:	15	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