

Low Color Low Ash Granulated

PRODUCT CODE: WS-LCLA

DESCRIPTION:

A low color, low ash granular cane sugar. Finds applications in the beverage industry.

PACKAGING AND STORAGE:

1 Metric Ton Totes or 50 pound paper bags

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

Storage: The storage area should be 5 - 38° C, less than 60% relative humidity, and also clean and free of odors.

Shelf Life: 2 years

SPECIFICATION:

Color I.U.	max.	11	ICUMSA GS2/3-10 (2005)
Sucrose %	min.	99.9	ICUMSA GS2/3-1 at 880
Invert %	max.	0.04	AOAC 923.09
Ash %	max.	0.015	ICUMSA GS2/3-17(1994)
Moisture %	max.	0.03	

MICROBIOLOGICAL:

Mesophiles	max.	200 cfu/10 g	ICUMSA GS2/3-41
Yeast	max.	10 cfu/10 g	ICUMSA GS2/3-47
Molds	max.	10 cfu/10 g	ICUMSA GS2/3-47

For optimum low haze syrup, sugar should be dissolved in distilled water.
Use of deionized or city water may increase haze.

Approved By: Greg Kozak

Date: 2-11-2016

Version: 1