

### 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

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

#### **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: John Lang*

*Date: 1-1-2018*

*Version: 3.0*