



**From:** Raymond Smith, Facilities and Quality Director

**Date:** January 26, 2010

**Re:** Microbiological standards for granulated sugar

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In response to inquiries regarding microbiological standards for granulated sugar, United Sugars Corporation guarantees that our products will meet the following specifications:

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|------------------------------------|------------------|
| • <i>Pathogenic microorganisms</i> | None             |
| • <i>Mesophiles</i>                | NMT 200 CFU/ 10g |
| • <i>Yeast</i>                     | NMT 10 CFU/ 10g  |
| • <i>Mold</i>                      | NMT 10 CFU/ 10g  |

Based on 5 samples examined:

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|--|---|
| • <i>Thermophilic Anaerobes Producing H<sub>2</sub>S (Sulfide Spoilage Spores)</i>           | None present in 3 of 5 samples<br>NMT 5 spores/ 10g in any one sample         |
| • <i>Thermophilic Anaerobes Not Producing H<sub>2</sub>S (Anaerobic Thermophilic Spores)</i> | None present in 2 of 5 samples<br>NMT 4 of 6 tubes positive in any one sample |
| • <i>Flat Sour Spores</i>  | Average NMT 50 spores/ 10g<br>NMT 75 spores/ 10g in any one sample            |
| • <i>Total Thermophilic Spores</i>   | Average NMT 125 spores/ 10g<br>NMT 150 spores/ 10g in any one sample          |

Granulated sugar, or sucrose, is a food grade product manufactured in accordance with current Good Manufacturing Practices and complies with the Federal Food Drug and Cosmetic Act and all other FDA regulations.

Please call or write if you have any questions or concerns. United Sugars Corporation is committed to continued service to our valued customers.

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