



From: Raymond Smith, Facilities and Quality Director

Date: February 15, 2010

Re: Shelf Life Recommendations for Powdered Sugar and Fondant & Icing Sugar

The shelf life of powdered sugar is affected by the storage conditions. We recommend using powdered sugar within 6 months of purchase when stored under ambient conditions. Optimum storage conditions as defined below can extend the shelf life of powdered sugar indefinitely.

Optimum storage conditions are defined as an area free of strong odors with a temperature of 60 to 80 degrees Fahrenheit and a maximum relative humidity of 60%. Sugar should never be exposed to moisture or strong odors. Sugar can absorb odors which will affect the taste. Sugar exposed to moisture or high humidity will become hard over time.

Natick Labs conducted a shelf life study as referenced on the website http://www.preparednessresource.com/shelf_life.html
This data supports the United Sugars Shelf life recommendations.

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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