



Product Use and Information

6X Powdered Sugar

Our 6X Powdered Sugar is made by grinding sugar mixed with cornstarch to the desired grain size. The cornstarch prevents caking and increases shelf life. This powdered sugar is perfect for a wide range of bakery and confectionery products. It creates relatively smooth texture and easy-to-spread properties for icings.

Applications

Icing and dusting; candies and pharmaceuticals.

Packaging

6X Powdered Sugar is available in 25, 50 and 100 pound bags.

General Requirements

This food grade product is manufactured in accordance with Current Good Manufacturing Practices and complies with the Federal Food Drug and Cosmetic Act and all other FDA regulations as well as any applicable state statutes and regulations.

Typical Analysis

Sucrose	NLT 95.5%
Moisture	NMT 0.05%
Color	White
Odor	Free of foreign odors
Starch	3.0% +/- 1%

Granulation

U.S. Sieve #	Maximum
100	1% cusum retained
200	93.5% passing

Microbiological Standards

- Product will test negative for pathogenic microorganisms.
- Mesophilic Bacteria--NMT 500 CFUs per 10 grams
- Yeast--NMT 100 CFUs per 10 grams
- Mold—NMT 100 CFUs per 10 grams

Product Codes

100# United 6X Powdered	810610
50# United 6X Powdered	810087
50# United 6X Powdered on Slip Sheets	810088
25# United 6X Powdered	810098



800-984-3585

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