



Product Use and Information

Coarse Granulated Sugar

Our Coarse Granulated Sugar is made by crystallizing purified and filtered thick syrup removed from sugar beets or sugar cane. It is then dried and screened to produce a coarse grain sugar. It is ideal for pneumatic handling. It provides greater resistance to caking in less than ideal storage conditions. Customers who pulverize sugar for use in their end product will find marked improvement in yield due to the sugar's crystal surface area and flow characteristics. Also, due to the reduced surface area, Coarse Sugar is useful to minimize the use of expensive coating ingredients. It is white in color and has sucrose content of not less than 99.85 percent.

Applications

Powdered sugar, powdered drink mixes, candy, preserves, jams, jellies, condiments, dairy products, meats, canning, pickles, snack foods, and bakery products.

Packaging

Coarse Granulated Sugar is available in bulk rail cars and bulk trucks.

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 99.8%
Ash	NMT 0.035%
Moisture	NMT 0.035%
Color	NMT 50 RBU
Invert	NMT 0.050%
Sulfite	NMT 10 ppm as SO ₂
Speck Count (visual)	NMT 2 per 500 grams
Odor	Free of foreign odors

Granulation

U.S. Sieve #	Maximum
20	15% cusum retained
100	2% passing

Microbiological Standards

- Product shall test negative for pathogenic microorganisms.
- May also be ordered to meet National Food Processors Association and National Soft Drink Association requirements.

Product Codes

Bulk Coarse Granulated	810052
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800-984-3585

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