



Product Use and Information

Dark Brown Sugar

Our Dark Brown Sugar is made by coating a fine granulated sugar with a uniquely blended cane syrup to produce a brown sugar. This is uniquely formulated to provide a rich, full-bodied molasses flavor, aroma and dark color. This sugar is ideal for canning and baking because of its exceptional texture and browning characteristics.

Applications

Bakery products, baked beans, icings, confectionery products, and smoked meats.

Packaging

Dark Brown Sugar is available in 50-pound bags and 2000-pound totes.

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 90.0 - 96.0%
Moisture	NMT 1.9 - 2.8%
Color	Dark Brown, 7,500 -11,000 RBUs
pH	5.8 - 6.7
Sulfite	NMT 10 ppm as SO ₂

Microbiological Standards

- Standard Plate Count--NMT 500 CFU/gram
- Yeast--NMT 10 CFU/gram
- Mold--NMT 10 CFU/gram
- Product will test negative for E. Coli
- Product will test negative for Salmonella

Product Codes

50# United Dark Brown

810460



800-984-3585

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