



Product Use and Information

Fruit Sugar

Our Fruit Sugar is a very fine and uniform sugar that lessens the stratification or separation in your final product. It has excellent dissolving qualities and does not settle, thereby maintaining proper headspace in jars and canisters. Fruit sugar is made by crystallizing a purified and filtered thick juice syrup removed from sugar beets or sugar cane, which is then dried and screened to produce a very fine granulated sugar.

Applications

Desserts, gelatin, pudding mixes, powdered drink mixes/dry mixes, candy and bakery products

Packaging

Fruit Sugar is available in bulk rail and bulk trucks, as well as 50 and 100 pound bags, supersacks 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 99.8%
Ash	NMT 0.025%
Moisture	NMT 0.05%
Color	NMT 45 RBU/IU
Invert	NMT 0.050%
Sulfite	NMT 10 ppm as SO2
Speck Count (visual)	NMT 2 per 500 grams
Odor	Free of foreign odors

Granulation

U.S. Sieve #	Maximum
20	0.3% cusum retained
100	10% 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

100# United Fruit	811321
50# United Fruit	811320



800-984-3585

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