



# Light Brown Sugar

Our Light Brown Sugar is made by coating a fine granulated sugar with uniquely blended cane syrup to produce a brown sugar. This light brown sugar has a sweet/mild caramel flavor and color and is ideal for baking. The exceptional flavor and aroma is the result of our unique formulation.

## Applications

Bakery products, baked beans, cereals, icings, caramel corn, toppings, syrups, smoked meats.

## Packaging

Light Brown 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 91.0 - 95.0%              |
| Moisture | NMT 1.9 - 2.8%                |
| Color    | Light Brown, 2500-5000 RBUs   |
| pH       | 5.8 - 6.5                     |
| Sulfite  | NMT 10 ppm as SO <sub>2</sub> |

## Product Use and Information

## Microbiological Standards

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

|                                       |        |
|---------------------------------------|--------|
| 100# United Light Brown               | 810413 |
| 100# United Light Brown on Slip Sheet | 810073 |
| 50# United Light Brown                | 810090 |
| 25# United Light Brown                | 810100 |



800-984-3585

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