

PRODUCT: Light Brown Sugar

DESCRIPTION:

AmCane light brown sugar is a boiled (crystallized), rather than painted, soft brown sugar with a mild cane molasses flavor. Light brown sugar has a delicate and pleasing caramel flavor and provides color, increased shelf life, and increased moisture retention for bakery products.

TYPICAL ANALYSIS:

Polarization (db):	92.0 – 95.0
Moisture:	4.0 % max
Invert (db):	5.0% max
Ash (db):	2.5% max
Color:	3,000 – 4,500 ICUMSA

STORAGE:

This product should be stored at 16 – 21 C and 60 – 70 % relative humidity as wide variations in temperature and humidity can cause caking and hardness. The storage area should be clean and free of odors. Minimum inventory and good stock rotation should be practiced to maintain product quality. Storing more than 2 pallets high will cause product compaction and is not recommended.