

PRODUCT: Extra Fine Granulated (EFG) Sugar

DESCRIPTION:

A finely granulated white cane sugar useful for many applications.

TYPICAL ANALYSIS:

Polarization (db):	99.8 minimum
Moisture:	0.05% maximum
Invert (db):	0.05% maximum
Ash (db):	0.035% maximum
Color (ICUMSA):	40 maximum
On 20 U.S. Mesh Size:	5% maximum
Through 80 U.S. Mesh Size:	5% maximum

MICROBIOLOGICAL:

Yeasts (cfu/10g):	20 maximum
Molds (cfu/10g):	20 maximum
Mesophiles (cfu/10g):	500 maximum

STORAGE AND SHELF LIFE:

Granulated sugar can be stored indefinitely if properly handled. The storage area should be 5 - 38° C, less than 60% relative humidity, and also clean and free of odors. Minimum inventory and good stock rotation should be practiced to maintain product quality.