Corporate Product Specification





CONFECTIONERS 6X

Revision Date:

JANUARY 2014

Specification Number:

CO-01

Revision Number:

6

Group Counter:

1

PHYSICAL ANALYSIS

Sugar %

95.0 - 98.0

Cornstarch %

2.0 - 5.0

Moisture %

0.5

(Max)

GRANULATION ANALYSIS

USS screen 200

91.5% THRU

(Min)

USS screen 325

MICROBIOLOGICAL ANALYSIS

Yeasts

(cfu/g)

10 Wort Agar

(Max)

Molds

(cfu/g)

10 Wort Agar

(Max)

Mesophiles

(cfu/g)

50

(Max)

Special Microbe:

E. COLI

SALMONELLA

COLIFORMS

STAPHYLOCOCCUS AUREUS
PSEUDOMONAS AERUGINOSA

ABSENT

ABSENT 5/gram (Max)

ABSENT

ABSENT

NOTES

[1] Confectioners sugar is a pulverized mixture of only sugar and cornstarch

[2] Color and Sediment of the sugar fraction are the same as EFG as per GR-07

Authorized By:

S. Michael Burchell
Director, Quality Management



Nutritional Statement



Confectioners 6X Powdered Sugar (with Starch)

TYPICAL EXAMPLE OF NUTRIENTS PER 100 g DRY SOLIDS BASIS

Carbohydrate	99.9 g
Total Sugar	96.9 g
Protein	0
Fat	0
Fiber	0
Calories	400
Minerals: Calcium Iron Potassium Sodium	1.0 mg 0 mg 2.0 mg 1.5 mg
Vitamins: Vitamin C Vitamin A Thiamin Riboflavin Niacin	0 mg 0 mg 0 mg 0 mg 0 mg

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