

Product Specification



Golden Barrel Raw Sugar

Product Description: Granulated Raw Sugar is a food-grade product made from sugar cane. It is a "first crystallization" sugar, which means that the cane is harvested, the juice extracted, any field impurities are removed, and then it is crystallized. It does not go through the further refining process that traditional white sugar goes through. Because it is less processed than traditional white sugar, it contains more molasses which results in a natural blond color, delicous natural flavor, and retains more of the natural mineral nutritional value of the sugar cane.

Chemical, Physical, & Sensory Data

Sucrose 95.0% min Moisture 0.4% max Ash 0.8% max

Color Light tan to golden brown

Appearance Dry crystalline unrefined sugar with a free-flowing capacity Flavor & Odor Sweet; very mild molasses flavor; no off flavors or odors

Retained on US 12 mesh 15% maximum, cumulative Retained on US 30 mesh 90% maximum, cumulative

Microbiological

Mesophilic Plate Count <500 cfu/g CMMEF, 4th ed. Mold <100 cfu/g CMMEF, 4th ed. <100 cfu/g CMMEF, 4th ed. Yeast CMMEF, 4th ed. Coliforms <10 cfu/g E. Coli Negative CMMEF, 4th ed. Negative CMMEF, 4th ed. Salmonella Staphylococcus Aureus Negative CMMEF, 4th ed.

Nutritional Data per 100 grams:

Calories: 392 Kcal

Total Carbohydrate: 98.0 g (Sugars: 98.0 g, Added Sugars: 98.0 g)

Calcium: 8 mg, Magnesium: 1.5 mg, Iron: 1 mg, Sodium: 5 mg

There are no fat, protein, fiber, Vit. D, or Potassium of dietary significance.

Storage and Handling

Reviewed: 09/04/18

Shelf life is typically 24 months when stored under normal conditions ($60^{\circ} - 90^{\circ}\text{F}$, $< 70^{\circ}\text{K}$ RH). The functionality of sugar will be affected by adverse storage conditions such as changing temperatures and humidity. Handling sugar will break up the crystal contact points and exposing the sugar to drier conditions will restore and extend its free-flowing characteristics.

Packaging: 50 lb. white single-layer polyethylene bags (50 bgs/plt)

Lot Coding: Example: 10358, where 10 = last 2 digits of year, 358 = Julian date

Certifications: Kosher Pareve; Certified Vegan; Non-GMO Project Verified **Ingredient Statement:** Sugar

Country of Origin: Product of Colombia, Guatemala.

Allergens: This product contains no allergens and is processed in a facility that does not contain allergens.

A Certificate of Conformance is provided with each shipment that includes quantity of each lot code & verification that each lot meets the above specification.

Brant Widrick, General Manager





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