

## CONFECTIONERS 10X - GROCERY

Revision Date: JANUARY 2014      Specification Number: CO-05  
Revision Number: 5      Group Counter: 1

### PHYSICAL ANALYSIS

Sugar %	95.0 - 98.0	
Cornstarch %	2.0 - 5.0	
Moisture %	0.5	(Max)

### GRANULATION ANALYSIS

USS screen 200	93% 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	ABSENT
SALMONELLA	ABSENT
COLIFORMS	5/gram (Max)
STAPHYLOCOCCUS AUREUS	ABSENT
PSEUDOMONAS AERUGINOSA	ABSENT

### NOTES

- [1] Confectioners sugar is a pulverized mixture of only sugar and cornstarch
- [2] Specification applies to Confectioners 10X packaged in 1 and 2 pound bags and boxes
- [3] All specifications are the same as 10X Confectioners - Industrial (CO-04) with the exception of thru % for the USS screen 200

Authorized By:

  
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