

Baker's Special Sugar

Our Baker's Special Sugar is made by crystallizing a purified and filtered thick juice syrup removed from sugar beets or sugar cane, which is then dried and screened to produce our finest granulation. It provides fine crumb texture and dissolves easily.



APPLICATIONS

- Bakery products
- Cocoa mixes
- Powdered drink mixes/dry mixes
- Coatings for doughnuts and cookies

CHARACTERISTICS	
Sucrose	NLT* 99.85%
Sediment	NMT** 6 ppm
Ash	NMT** 0.05%
Moisture	NMT** 0.05%
Color	White to off-white
Invert	NMT** 0.050%
Sulfite	NMT** 10 ppm as SO ₂
Odor	Free of foreign odors

* NLT - No Less Than | ** NMT - No More Than

AVAILABLE SIZES

Industrial Sizes: 50 pound bags



GRANULATION	
U.S Sieve #	Limit
50 CUM	5%
200 Pass	10%

General Requirements

This food grade product is manufactured in accordance with Current Good Manufacturing Practices and complies with the Federal Food Drug and Cosmetic Act and all other FDA regulations as well as any applicable state statutes and regulations