

Coarse Granulated Sugar

Our Coarse Granulated Sugar is made by crystallizing purified and filtered thick syrup removed from sugar beets or sugar cane. It is then dried and screened to produce a coarse grain sugar. It is ideal for pneumatic handling. It provides greater resistance to caking in less than ideal storage conditions. Customers who pulverize sugar for use in their end product will find marked improvement in yield due to the sugar's crystal surface area and flow characteristics. Also, due to the reduced surface area, Coarse Sugar is useful to minimize the use of expensive coating ingredients. It is white in color and has sucrose content of not less than 99.85 percent.



APPLICATIONS

- Powdered sugar
- Powdered drink mixes
- Candy
- Preserves, jams, jellies
- Condiments
- Dairy products, meats, canning,
- pickles, snack food

CHARACTERISTICS	
Sucrose	NLT* 99.85%
Ash	NMT** 0.035%
Moisture	NMT** 0.035%
Color	NMT** 50 RBU
Invert	NMT** 0.050%
Sulfite	NMT** 10 ppm as SO ₂
Speck Count (visual)	NMT** 2 per 500 grams
Odor	Free of foreign odors

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

AVAILABLE SIZES

Industrial Sizes: 50 pound bags



50 LB

GRANULATION	
U.S Sieve #	Limit
20 CUM	15%
100 Pass	2%

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