

Fine / Extra Fine Granulated Sugar

Fine/Extra Fine Granulated Sugar, a food grade product, is made by crystalizing a purified and filtered thick juice syrup removed from sugar beets or sugar cane, which is then dried and screened to produce the most popular sugar grades. It is white in color and has sucrose content of not less than 99.85% (Percent). This product is either referred to as Fine Granulated Sugar or Extra Fine Granulated Sugar, depending on local market.



APPLICATIONS

- Pharmaceuticals
- Jams
- Jellies
- Meats
- Chewing Gum
- Dairy Products
- Condiments
- Pickles
- Bakery Products
- Cereals
- Liquid Sugar
- Powdered Sugar
- Candies
- Powdered Drink Mixes

CHARACTERISTICS	
Sucrose	NLT* 99.85%
Sediment	NMT** 3 ppm
Ash	NMT** 0.025%
Moisture	NMT** 0.035%
Color	NMT** 45 RBU / IU
Invert	NMT** 0.050%
Sulfite	NMT** 10 ppm as SO
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, 2,000 pound supersacks, ~50,000 Pound Truck, 220,000 pound rail

Retail Sizes: 2, 4, 10, 25, and 40 pound bags



GRANULATION	
U.S Sieve #	Limit
20 CUM	4%
100 Pass	7%

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