

Fruit Sugar

Our Fruit Sugar is a very fine and uniform sugar that lessens the stratification or separation in your final product. It has excellent dissolving qualities and does not settle, thereby maintaining proper headspace in jars and canisters. Fruit 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 a very fine granulated sugar.



APPLICATIONS

- Bakery
- Candy
- Desserts
- Dry Mixes
- Gelatin
- Powdered Drink Mixes
- Pudding Mixes

CHARACTERISTICS

Sucrose	NLT* 99.85%
Ash	NMT** 0.025%
Moisture	NMT** 0.05%
Color	NMT** 45 RBU / IU
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	0.3%
100 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