

CONFECTIONERS 6X

Revision Date: JANUARY 2014 Specification Number: CO-01
Revision Number: 6 Group Counter: 1

PHYSICAL ANALYSIS

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

GRANULATION ANALYSIS

USS screen 200	91.5% 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] Color and Sediment of the sugar fraction are the same as EFG as per GR-07

Authorized By:


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