## CONFECTIONERS 6X

<table>
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<th>Revision Date:</th>
<th>JANUARY 2014</th>
<th>Specification Number:</th>
<th>CO-01</th>
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<td>Revision Number:</td>
<td>6</td>
<td>Group Counter:</td>
<td>1</td>
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### 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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