CONFECTIONERS 10X - INDUSTRIAL

Revision Date: JANUARY 2014  Specification Number: CO-04
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  97% 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] Specification applies to 10X packaged in 25, 50, and 100 pound bags
[3] Color and Sediment of the sugar fraction are the same as EFG as per GR-07