



The Sweet Taste of Tradition

GOOD FOOD, INC.

PURITY, QUALITY, AND TRADITION

GOLDEN · BARREL BAKING PRODUCTS

Golden Barrel Cinnamon Sugar

A blend of granulated sugar and ground cinnamon, Golden Barrel Cinnamon Sugar is a great flavor enhancer for all of your baking needs. Use it in cookies or cinnamon rolls, in tea or coffee, or as topping on toast.

Specifications:

Physical Properties:

Color Light tan to Light Brown.
 Texture Dry, crystalline, with a free-flowing capacity.
 Flavor Sweet with cinnamon note.

Microbiological Characteristics:

Mold <10 cfu/g
 Yeast <10 cfu/g

Packaging:


Plastic Lined Paper Bag 50 lbs.

Allergens: This product contains no allergens.

GMO Status: To the best of our knowledge, this product does not contain any genetically modified organisms.

Ingredients: Sugar, Cinnamon.

Shelf Life: Shelf life is typically 12 months when stored under normal (ambient) conditions (60° – 90°F, < 70% RH).

Kosher: Certified 

Nutritional per 100g (Dry Basis):

Calories	398 Kcal	Sodium	0.99 mg
Fat	0 g	Potassium	1.97 mg
Saturated Fat	0 g	Vitamin A	0 IU
Trans Fat	0 g	Vitamin C	0 mg
Cholesterol	0 g	Vitamin D	0 mg
Protein	0.06 g	Niacin	0 mg
Carbohydrate	99.6 g	Thiamine	0 mg
Fiber	0.8 g	Riboflavin	0 mg
Total Sugars	98.4 g		
Added Sugars	98.4 g		
Calcium	0.99 mg		
Iron	0 mg		

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 By: Mitch Hertzler