



# Product Specification



## 10X Powdered Sugar

### Chemical, Physical, & Sensory Data

Sucrose Content	95.5% - 98.0%
Cornstarch	2.0% - 4.5%
Moisture	0.5% maximum
Appearance	Very fine sugar with a free-flowing capacity
Flavor & Odor	Typical, sweet; no off flavors or odors

### Granulation

On 100 US mesh	< 0.15% cumulative
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### Microbiological

Mesophilic Plate Count	<500 cfu/10g	CMMEF, 4 <sup>th</sup> ed.
Mold	<10 cfu/10g	CMMEF, 4 <sup>th</sup> ed.
Yeast	<10 cfu/10g	CMMEF, 4 <sup>th</sup> ed.
Coliforms	<10 cfu/10g	CMMEF, 4 <sup>th</sup> ed.
Pathogenic microorganisms	Negative	CMMEF, 4 <sup>th</sup> ed.

### Nutritional Data per 100 grams

Calories:	389 Kcal
Total Carbohydrate:	99.8 g
Complex:	2.0 g
Sugars:	97.8 g

There are no fat, protein, fiber, vitamins, or minerals (including sodium) of dietary significance

### Storage and Handling

Stored under normal conditions (60° – 90°F, < 70% RH), 10X sugar has a shelf life of 2 years. The functionality of sugar will be affected by adverse storage conditions such as changing temperatures and humidity. Increasing the moisture content will cause caking and hardening of the sugar.

**Labeling:** Powdered Sugar

**Lot Coding:** 21 072518 is Line 21, July 25, 2018

**Ingredient Statement:** Sugar, cornstarch

**Certifications:** Kosher Pareve

Brant Widrick, General Manager

Reviewed: 09/24/18

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