



# Product Specification



## 6X Powdered Sugar

### Chemical, Physical, & Sensory Data

Sucrose Content	96.0% - 98.0%
Cornstarch	2.0% - 4.0%
Moisture	0.5% maximum
Appearance	Very fine sugar with a free-flowing capacity
Flavor & Odor	Typical, sweet; no off flavors or odors

### Granulation

Passing thru 200 US mesh	90% - 97%
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### Microbiological

Mesophilic Plate Count	<500 cfu/10g	CMMEF, 4 <sup>th</sup> ed.
Mold	<100 cfu/10g	CMMEF, 4 <sup>th</sup> ed.
Yeast	<100 cfu/10g	CMMEF, 4 <sup>th</sup> ed.
Coliforms	<10 cfu/10g	CMMEF, 4 <sup>th</sup> ed.
E. Coli	Negative	CMMEF, 4 <sup>th</sup> ed.
Salmonella	Negative	CMMEF, 4 <sup>th</sup> ed.
Staphylococcus Aureus	Negative	CMMEF, 4 <sup>th</sup> ed.

### Nutritional Data per 100 grams

Calories:	389 Kcal
Total Carbohydrate:	99.8 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), 6X 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

**Ingredient Statement:** Sugar, cornstarch

**Certifications:** Kosher Pareve, Certified Vegan



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Brant Widrick, General Manager

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