

Product Specification



Golden Barrel Organic Dark Brown Sugar

Description

Organic Brown Sugar is manufactured according to FDA Good Manufacturing Practices and USDA National Organic Program (NOP) standards. Soft, free-flowing brown sugar adds unique flavor and humectancy to baked goods, sauces, marinades, desserts and toppings.

Flavor

Odor

Specifications

6.0
- 95.0
0 – 18,000

Microbiological Standards

Mesophilic Plate Count/g	<500
Yeast/10g	<100
Mold/10g	<100
Coliforms/g	<10
Salm/25g; Listeria; S. Aureus; E. Coli	Negative

Characteristics Appearance

Color, visual

Semi-dry mass, free-flowing Sweet, slight molasses flavor No detectable foreign odors Light to medium brown

Nutritional Data (per 100g)

Calories, (kcal)	399
Carbohydrates, (g)	99.9
Sodium, (mg)	<10
Total Sugars, (g)	99.9

There are no fat, protein, fiber, vitamins, or minerals of dietary significance

Shelf-Life, Storage and Handling

Typical shelf-life is 2 years if stored in a cool, dry environment at $60^{\circ} - 90^{\circ}$ F, < 70% RH.

Packaging/Shipping: 50 lb. white single-layer polyethylene bags; 50 bags per slipsheeted 40" x 48" wood pallet; shipped under dry, ambient conditions.

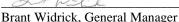
Lot Coding: Example: 13158, where 13 = last 2 digits of year, 158 = Julian date

Ingredient Statement: Organic Cane Sugar, Organic Molasses, Organic Caramel Color

Certifications: Kosher Pareve; Certified Vegan; USDA NOP & COR Certified Organic Labeling: Organic Brown Sugar

This product contains no allergens and is processed in a facility that does not contain allergens. It is gluten-free & vegan.

Reviewed 03/04/20



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