



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
----------------	--------------------

Microbiological

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

Brant Widrick, General Manager

Reviewed: 04/22/21

Note: The information in this document is true and accurate to the best of our knowledge. However, since the conditions of use are beyond our control, nothing contained herein should be construed as representation, guarantee or warranty, expressed or implied. We disclaim all liability in connection with the use of the information contained herein and all such risks are assumed by the user.

