



*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		

PRODUCT SPECIFICATIONS

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 Supersedes: 03/08/19  
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 By: Mike Obert