

PRODUCT SPECIFICATIONS

Dark Brown Sugar

Our Dark Brown Sugar is made by coating a fine granulated sugar with a uniquely blended cane syrup to produce a brown sugar. This is uniquely formulated to provide a rich, full-bodied molasses flavor, aroma and dark color. This sugar is ideal for canning and baking because of its exceptional texture and browning characteristics.



Applications

- Bakery products
- Baked beans
- Icings
- Confectionery products
- Smoked meats

Industrial Sizes: 50 pound bags

Retail Sizes: 2 pound bags



CHARACTERISTICS	
Sucrose	NLT* 88%
Moisture	NMT** 3.7%
Color	Dark Brown, 7,000 – 11,000 RBU 30.0 – 15.0 AU
pH	5.0 – 6.7

* NLT - No Less Than

** NMT - No More Than

General Requirements

This food grade product is manufactured in accordance with Current Good Manufacturing Practices and complies with the Federal Food Drug and Cosmetic Act and all other FDA regulations as well as any applicable state statutes and regulations



This product information sheet is correct to the best of our knowledge. However, the information, recommendations and suggestions are made without representation or guarantee as to results because the conditions of use of the product are beyond our control and accordingly are furnished only for your consideration, investigation and verification by your own laboratory prior to use. No statement is to be construed as a waiver of any copyright or patent right. **Created September 2023.**