

PRODUCT SPECIFICATIONS

# Fruit Sugar

Our Fruit Sugar is a very fine and uniform sugar that lessens the stratification or separation in your final product. It has excellent dissolving qualities and does not settle, thereby maintaining proper headspace in jars and canisters. Fruit sugar is made by crystallizing a purified and filtered thick juice syrup removed from sugar beets or sugar cane, which is then dried and screened to produce a very fine granulated sugar.



## Applications

- Bakery
- Candy
- Desserts
- Dry Mixes
- Gelatin
- Powdered Drink Mixes
- Pudding Mixes

**Industrial Sizes:** 50 pound bags

**Retail Sizes:** Not available



50 LB

| CHARACTERISTICS      |                                 |
|----------------------|---------------------------------|
| Sucrose              | NLT* 99.85%                     |
| Ash                  | NMT** 0.025%                    |
| Moisture             | NMT** 0.05%                     |
| Color                | NMT** 45 RBU / IU               |
| Invert               | NMT** 0.050%                    |
| Sulfite              | NMT** 10 ppm as SO <sub>2</sub> |
| Speck Count (visual) | NMT** 2 per 500 grams           |
| Odor                 | Free of foreign odors           |

| GRANULATION  |       |
|--------------|-------|
| U.S. Sieve # | Limit |
| 20 CUM       | 0.3%  |
| 100 Passing  | 10%   |

\* 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



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