

PRODUCT SPECIFICATIONS

# Light Brown Sugar

Our Light Brown Sugar is made by coating a fine granulated sugar with uniquely blended cane syrup to produce a brown sugar. This light brown sugar has a sweet/mild caramel flavor and color and is ideal for baking. The exceptional flavor and aroma is the result of our unique formulation.



## Applications

- Bakery products
- Baked beans
- Cereals
- Icings
- Caramel corn
- Toppings
- Syrups
- Smoked meats

**Industrial Sizes:** 50 pound bags

**Retail Sizes:** 2, 25 and 50 pound bags



CHARACTERISTICS	
Sucrose	NLT* 91.0%
Moisture	NMT** 3.6%
Color	Light Brown, 2,500 – 5,000 RBU 65 – 44 AU
pH	5.0 – 6.6

\* 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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