

Low Acid Sugar

United offers granulated sugar as a low acid product. Low acid sugar is tested per the bacterial standards of the National Food Processors Association in addition to other specifications. Our factory and research laboratories routinely sample and perform analytical and microbiological tests.



General Requirements

Flat Sour Spores: For the five samples examined, there shall be a maximum of not more than 75 spores and an average of not more than 50 spores per 10 grams of sugar.

Thermophilic Anaerobic Spores: These shall be present in not more than three (60%) of the five samples and in any one sample to the extent of not more than four (>65%) of six tubes inoculated by the standard procedures.

Sulfide Spoilage Spores: These shall be present in not more than two (40%) of the five samples and in any one sample to the extent of not more than 5 spores per 10 grams. This would be equivalent to two colonies in the six inoculated tubes.

Available Sizes

Industrial Sizes: 2,000 pound supersacks, ~50,000 pound truck

Retail Sizes: Not available



2,000 LB



TRUCK

