

Canners Sugar

United offers many of our granulated and liquid sugars in a “Canners” grade. To qualify as “Canners” Sugar, Granulated and Liquid Sugars must meet 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

National Food Processors Association Bacterial Standards for Canners Grade Sugar.

Total Thermophilic Spore Count: For the five samples examined, there shall be a maximum of not more than 150 spores and an average of not more than 125 spores per 10 grams of sugar.

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: 50 pound bags, 2,000 pound supersacks

Retail Sizes: Not available



50 LB



2,000 LB

