PRODUCT SPECIFICATIONS

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





Bacterial standards from the National Food Processors Association were established in 1931 with subsequent updating. 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**.

