

Corporate Product Specification

DARK BROWN SUGAR

Specification Number: **BS-03**
 Group Counter: **1**

PHYSICAL ANALYSIS

Color	(HUNTER)	80 Target, 70 - 85 Range	/see notes)
Sediment	(DSC)	#32COARSE	(Max)
Sucrose%	(Wet Basis)	88 • 94	(see notes)
Invert%	(Dry Basis)	5	(Max)
Moisture %		1.5 • 4.0	(see notes)
pH (Baltimore Only)		8.0	(Max)

MICROBIOLOGICAL ANALYSIS

Yeasts	(cfu/g)	250	(Max)
rnblds	(cfu/g)	250	(Max)
Mesophiles	(cfu/g)	2000	(Max)
Special Microbe:			
E. COLI		ABSENT	
SALMONELLA		ABSENT	
COLIFORMS		5/gram (Max)	
STAPHYLOCOCCUS AUREUS		ABSENT	
PSEUDOMONAS AERUGINOSA		ABSENT	

NOTES

For Okeelanta produced dark brown sugar only, the following specifications apply:

Color (ICUMSA)	7,000 -11,000
Sucrose% (Pol)	88 • 95
Moisture%	1.0 -4.0

Nutritional Statement

Dark Brown Sugar

(Bearing a Lot Code beginning with# 1, 4, 5 or 7) •

TYPICAL EXAMPLE OF NUTRIENTS PER 100 g AS IS BASIS

Calories (kcal)	386.0
Total Fat (g)	0
Saturated Fat (g)	0
Trans Fat (g)	0
Cholesterol (mg)	0
Sodium (mg)	52.5
Carbohydrates (g)	96.5
Dietary Fiber (g)	0
Total Sugars (g)	94.0
Added Sugars (g)	94.0
Protein (g)	0
Minerals & Vitamins:	
Calcium (mg)	132.0
Iron (mg)	2.2
Potassium (mg)	193.0
Vitamin D (IU)	0

""These lot codes correspond to our Yonkers, Baltimore, Chalmette and Crockett facilities, which produce Dark Brown sugar via the boiling method.

The information contained in this data sheet is true and accurate to the best of our knowledge. However, since the conditions of use are beyond our control, nothing contained herein should be construed as representation, guarantee or warranty, expressed or Implied.♦