Technical Data

Granulated Sugar

Product Description

Cargill's Granulated Cane Sugar, a food grade product, is manufactured at Louisiana Sugar Refining, LLC in Gramercy, LA. It is made by crystallizing a purified and filtered syrup removed from sugar cane, which is then dried and screened to produce the most popular sugar grades. It is white in color and has sucrose content of NLT 99.85 percent.

Application / Functionality

This sugar can be successfully used in pharmaceuticals, jams, jellies, meats, chewing gum, dairy products, condiments, pickles, bakery products, cereals, liquid sugar, powdered sugar, candies, and powdered drink mixes.

Typical Data[†]

| Sucrose (%) | ≥ 99.85 |
|----------------------------------|-----------------------|
| Sediment (ppm visual) | |
| (insoluble or suspended matte | er) ≤ 5 |
| Ash (%) | ≤ 0.025 |
| Moisture (%) | ≤ 0.035 |
| Color (IU) | ≤ 45 |
| Invert (%) | ≤ 0.050 |
| Sulfite (SO ₂) (ppm) | < 10 |
| Impurities – Visual (per 500 g) | ≤ 2 |
| Odor | Free of Foreign Odors |
| Granulation | |
| Retained on U.S. Sieve #20 (| %) ≤2 |
| Thru U.S. Sieve #100 (%) | ≤ 10 |
| | |

Microbiological Data[†]

| Mesophilic Bacteria (cfu/10g) | ≤ 200 |
|-------------------------------|-------|
| Yeast (cfu/10g) | ≤ 10 |
| Mold (cfu/10g) | ≤ 10 |

[†]These values are typical, not analyzed, nor guaranteed on every lot.

Nutritional Information

| Calories | 387 | kcal/100g |
|--------------------|-------|-----------|
| Total Fat | 0 | g/100g |
| Saturated Fat | 0 | g/100g |
| Trans Fat | 0 | g/100g |
| Cholesterol | 0 | mg/100g |
| Sodium | 1 | mg/100g |
| Total Carbohydrate | 99.98 | g/100g |
| Dietary Fiber | 0 | g/100g |
| Total Sugars** | 99.80 | g/100g |
| Added Sugars | 99.80 | g/100g |
| Protein | 0 | g/100g |
| Vitamin D | 0 | mcg/100g |
| Calcium | 1 | mg/100g |
| Iron | 0.05 | mg/100g |
| Potassium | 2 | mg/100g |
| Moisture | 0.02 | g/100g |
| Ash | 0.01 | g/100g |
| | | |

**On a dry weight basis.

Nutritional values are typical and not analyzed every lot. These values are generated from USDA NDB No: 19335 Sugars, granulated and adapted to meet FDA labeling regulations.

Allergen Status

In accordance with the 2004 USA Food Allergen Labeling and Consumer Protection Act (FALCPA), no allergen declarations are required for this product.

Sulfur dioxide and sulfites are at a concentration of less than 10 ppm.

This information reflects US requirements for ingredients, nutrition, and allergens declaration. For countries other than US, please consult with local Cargill regulatory group.

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Storage / Shelf-life

Product should be stored in a cool, dry area at ambient temperature and humidity.

The recommended best when used by date for Granulated Cane Sugar, under these conditions and in original unopened packaging is 2 years from the date of manufacture. Product stored beyond the best when used by date should be evaluated periodically for fitness of use.

Packaging: Retail; 25 lb. and 50 lb. Multiwall bag; 2000 lb. supersacks and bulk

Applicable Certifications

Non-GMO Project Verified by FoodChain ID, Inc. (applicable to USA only, for packaged product or bulk shipments direct from verified locations)

Certified Kosher by the Orthodox Union (OU)

Regulatory Status

Additional Information Material Numbers:

| 901W | 25 lb. bag |
|------|-----------------------|
| 901F | 50 lb. bag |
| 901T | 2000 lb. super sack |
| 901 | bulk |
| 9M00 | 10 lb. bag x 4 bundle |
| 9Q00 | 4 lb. bag x 10 bundle |
| | |

Granulated Cane Sugar has the status of Generally Recognized As Safe (GRAS), in accordance with United States Food and Drug Administration (US FDA) regulations for use as a direct food substance, when used in accordance with Good Manufacturing Practices (GMPs).

CFR Reference: 21 CFR 184.1854

Granulated Cane Sugar is produced in accordance with current food Good Manufacturing Practices (GMPs) under a comprehensive Hazard Analysis and Critical Control Points (HACCP) program and in compliance with applicable parts of 21 CFR, part 117 of the Code of Federal Regulations.

Granulated Cane Sugar complies with Canada's Food and Drug Regulations Section B.18.001 for Sugar.

Granulated Cane Sugar complies with the Food Chemicals Codex 11th edition (FCC XI) monograph for Sucrose.

Ingredient: Sugar

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.

Contact

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