



September 19, 2017

To Our Valued Customer:

RE: Microbiological Analysis for Granulated Sugar

This letter is presented to outline United Sugars' process regarding microbiological testing analysis for granulated bulk fine granulated sugar.

A grab sample is taken during sugar loading or bagging. These samples are submitted to in-house micro labs for analysis of Mesophiles, Molds and Yeast two times per week.

Along with this testing for Molds, Yeast, and Mesophiles, the first sample sent each month will also have the following tests run – Anaerobes producing H₂S, Anaerobes not producing H₂S, Flat Sour Spores, and Total Thermophilic Spores.

See our separate statement regarding testing for pathogens.

This level of testing has been implemented based on years of historical data that clearly indicates granulated sugar to be a very poor substrate to support microbial growth. The crystallization and purification processes, in conjunction with the final product demonstrating an extremely low moisture and water activity, provide a product that precludes microbial issues. Micro results are not reported on the COA because the results are based on single shipping samples, not on a shipment by shipment basis, and the results take a minimum of 48 hours to read once plated.

United Sugars guarantees compliance with the specifications listed for microbiological attributes.

Sincerely,

Janet Harriman
Quality and Safety Manager