



From: Janet Harriman- Quality and Safety Manager

Date: September 18, 2017

Re: Storage and Shelf Life Recommendations for Bakers Sugar

The shelf life of granulated sugar is considered indefinite under the correct storage conditions. It does not spoil, lose sweetness or become stale. It will not cause any type of food-borne illness. However, external factors can affect the quality of the product.

Optimum storage conditions are defined as an area free of strong odors with a temperature of 60 to 80 degrees Fahrenheit and a maximum relative humidity of 60%. Sugar should never be exposed to moisture, high temperatures or strong odors. Sugar can absorb odors which will affect the taste. Sugar exposed to moisture or high humidity will become hard over time. Sugar exposed to high heat may begin to caramelize which will affect color, texture and taste.

Baker's Special sugar is a sub-category of granulated sugar. It is comprised of a very fine granulation size. Baker's Special does not contain an anti-caking component such as that included in powdered sugar. Therefore, it is very susceptible to moisture absorption. Optimum storage conditions for Baker's special are 40-60 degrees F. and 40-50% relative humidity. Note that the optimum storage conditions for Baker's Special differ from those for regular granulated sugar listed in the previous paragraph.

Variances from these conditions may reduce the shelf life. Shelf life deterioration is illustrated anywhere from caking or lumping of sugar up to and including hard sugar. Sweetness and food safety are not affected – only your ability to use the sugar easily in your product.

We highly recommend using Baker's Special within 5 months of purchase to avoid the problems with moisture absorption described above.

Please call or write if you have any questions or concerns. United Sugars Corporation is committed to continued service to our valued customers.

Janet Harriman
United Sugars Corporation
8000 W. 78th St Ste 300
Edina, MN 55439
(952) 896-0434
(952) 896-0400 Fax
jharrima@unitedsugars.com

Revision 1