



From: Raymond Smith, Vice president Quality & Warehousing

Date: August 22, 2014

Re: Shelf Life Recommendations for Brown Sugar

Brown sugar has a high moisture content and will become increasingly harder as the moisture level of the sugar decreases. The shelf life from date of manufacture under ambient conditions is 12 months. The first sign of shelf-life instability is product hardness. This does not render the product unusable and may be restored to a free-flowing state if exposed to a higher humidity environment.

Dry, unstable storage conditions can shorten the shelf life of this product. Optimum storage conditions are defined as an area free of strong odors with a temperature of 50 to 80 degrees Fahrenheit and a minimum relative humidity of 50%.

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

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