



**From:** Raymond Smith, V.P. Quality & Warehousing

**Date:** October 22, 2014

**Re:** Shelf Life Recommendations for Granulated Sugar

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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.

When stored under ambient conditions, we recommend using sugar within two years of manufacture.

Natick Labs conducted a shelf life study as referenced on the website [http://www.preparednessresource.com/shelf\\_life.html](http://www.preparednessresource.com/shelf_life.html)

This data supports the United Sugars Shelf life recommendations.

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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