



**From:** Janet Harriman- Quality and Safety Manager

**Date:** September 18, 2017

**Re:** Shelf Life Recommendations for Powdered Sugar and Fondant & Icing Sugar

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The shelf life of powdered sugar is affected by the storage conditions. We recommend using powdered sugar within 6 months of purchase when stored under ambient conditions. Optimum storage conditions as defined below can extend the shelf life of powdered sugar indefinitely.

Optimum storage conditions are defined as an area free of strong odors with a temperature of 60 to 80 degrees Fahrenheit and a relative humidity of 40 to 60%. Optimum relative humidity is 55%. Sugar should never be exposed to moisture or strong odors. Sugar can absorb odors which will affect the taste. Sugar exposed to moisture or high humidity will become hard over time.

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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