



Bottlers Sugar

To qualify as Bottlers Sugar, granulated sugar must meet the standards of the National Soft Drink Association in addition to other United Sugars Corporation specifications. Our factory and research laboratories routinely sample and perform analytical and microbiological tests.

Packaging

Bottlers Sugar is available in 50 and 100 pound bags as well as supersacks.

General Requirements

1. CONTAINERS: For protection of the product, Bottlers sugar shall not be packaged in cotton or fabric bags, but shall be packed in multi-wall paper bags or equivalent sanitary packages or bulk containers.
2. CONTAINER IDENTIFICATION: Each container shall be marked or coded to make it possible for the sugar producer to identify the place of production and date of packaging.
3. DESIGNATION OF TYPE: Each container shall be marked Bottlers.
4. ASH: The ash content of Bottlers sugar shall not be more than 0.015%.
5. COLOR: The solution color of Bottlers sugar shall not be more than 35 RBU (reference base units).
6. SEDIMENT: The sediment* content of Bottlers sugar shall not be more than shown on a prepared sediment disk (approximately 2 ppm) available from the National Soft Drink Association, 1101 Sixteenth Street NW, Washington, DC 20036, upon request.
7. TASTE AND ODOR: Bottlers sugar shall have no obviously objectionable taste or odor in either dry form or in a 10% sugar solution acidified to pH 2.5 with U.S.P. phosphoric acid.
8. MICROBIOLOGICAL: Bottlers sugar shall not contain more than:
 - 200 Mesophilic bacteria per 10 grams
 - 10 Yeast per 10 grams
 - 10 Mold per 10 grams
9. FLOC EVALUATION OF BEET SUGARS: Beet sugar shall be evaluated for floc-producing substances by Spreckel's Qualitative Floc Test Procedure. Sugars showing positive floc test results shall not be labeled and sold as Bottlers grade sugar.
10. SAMPLING: Bottlers sugar shall be adequately sampled by the producer immediately prior to packing to assure compliance with these standards.

* The word sediment means the insoluble or suspended matter such as pan scale, rust particles, filter aid, dirt, calcium deposits and other insoluble material.

Universally accepted methods of testing for turbidity in cane and beet sugars and floc-producing substances in cane sugar have not been developed. As soon as accepted test methods and tolerances have been established, they will be added to this standard.

Quality specifications for Bottlers Sugar were established in 1975 by the National Soft Drink Association.

Product Codes

100# Bottlers 24/pallet	811042
100# Bottlers on Slipsheets	811032
50# Bottlers	810077
52" Supersacks	811120

Product Use and Information



800-984-3585