



From: Raymond Smith, Facilities and Quality Director

Date: July 29, 2010

Re: Shelf Life Recommendations for Brown Sugar

Brown sugar has a high moisture content and will become hard as the moisture level of the sugar changes. Typical shelf life from date of manufacture under ambient conditions is 6 months. We recommend using brown sugar within 4 months of purchase when stored under ambient conditions. The first sign of shelf-life instability is product hardness. This does not render the product unusable, but may be restored to a free-flowing state if exposed to a high humidity environment.

Unstable storage conditions can shorten shelf life 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 or strong odors. Sugar can absorb odors which will affect the taste.

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

Raymond Smith
Facilities and Quality Director
United Sugars Corporation
7803 Glenroy Road, Suite 300
Bloomington, MN 55439
(952) 896-0426
(952) 896-0400 Fax
rsmith@unitedsugars.com