



From: Raymond Smith, Facilities and Quality Director

Date: February 15, 2010

Re: Shelf Life Recommendations for Fruit Sugar

The shelf life of sugar is considered indefinite under the correct storage conditions. It does not spoil or become stale. 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 or strong odors. Sugar can absorb odors which will affect the taste. Sugar exposed to moisture or high humidity will become hard over time.

Fruit sugar has a finer granulation size than regular granulated sugar and is, therefore, more susceptible to moisture absorption. Care should be taken to store fruit sugar in a dry environment that is not subject to wide variations in temperature. When stored under optimum conditions as defined above, we recommend using fruit sugar within 6 months of purchase or within 14 months of manufacture.

Natick Labs conducted a shelf life study as referenced on the website http://www.preparednessresource.com/shelf_life.html
This data does support 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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