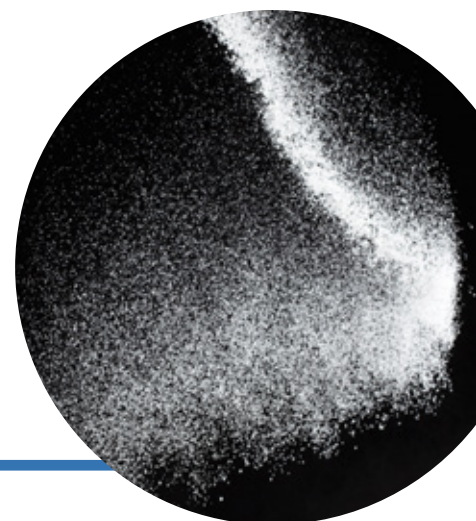


10X Powdered Sugar

Our 10X Powdered Sugar, a food grade product, is made by grinding granulated sugar with cornstarch to a grain size between 6X and Fondant sugar. The cornstarch prevents caking and increases shelf life. It is ideal for dusting, icing, and for a wide range of bakery and confectionery products.



Applications

- Icing
- Dusting
- Candies
- Pharmaceuticals

Available Industrial Sizes

50 pound bags



50 LB

CHARACTERISTICS	
Sucrose	NLT* 95.5%
Moisture	NMT** 0.50%
Color	White
Odor	Free of foreign odors
Starch	3.0% +/- 1%

GRANULATION	
U.S. Sieve #	Maximum
200	NLT* 97% Passing

Microbiological standards

- Product shall test negative for pathogenic microorganisms.
- Mesophilic Bacteria - NMT 500 CFUs per 10 grams.
- Yeast - NMT 100 CFUs per 10 grams.
- Mold - NMT 100 CFUs per 10 grams.

* NLT - No less than

** NMT - No more than

General requirements

This food grade product is manufactured in accordance with Current Good Manufacturing Practices and complies with the Federal Food Drug and Cosmetic Act and all other FDA regulations as well as any applicable state statutes and regulations.

This product information sheet is correct to the best of our knowledge. However, the information, recommendations and suggestions are made without representation or guarantee as to results because the conditions of use of the product are beyond our control and accordingly are furnished only for your consideration, investigation and verification by your own laboratory prior to use. No statement is to be construed as a waiver of any copyright or patent right.

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