

# Cordial Sugar

Our Cordial Sugar is a low color, floc-free granulated sugar. It is made by crystallizing a purified and filtered thick juice syrup removed from sugar beets or sugar cane, which is then dried and screened to produce a fine granulated sugar meeting our rigid Cordial standards.



## Applications

- Pharmaceuticals
- Cordials
- Liquors
- Specialty candies

## Available Industrial Sizes

50 pound bags, 2,000 pound supersacks



50 LB



2,000 LB

CHARACTERISTICS	
Sediment	NMT** 2 ppm
Ash	NMT** 0.015%
Moisture	NMT** 0.035%
Color	White, NMT 20 IU/RBU
Floc	Negative
Iron	NMT** 0.05 ppm
Turbidity	NLT* 100% transmission at 720 nm
Taste and Odor	Free of foreign taste and any objectionable odor in dry form or when a 10% solution is acidified to a pH of 2.5 with U.S.P. phosphoric acid and allowed to stand for 72 hours.

GRANULATION	
U.S. Sieve #	Maximum
20	2.0% cumulative retained
100	5.0% passing

## Microbiological standards

- Product shall test negative for pathogenic microorganisms.
- May also be ordered to meet National Soft Drink Association requirements.

\* 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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