

Dark Brown Sugar

Our Dark Brown Sugar is made by coating a fine granulated sugar with a uniquely blended cane syrup to produce a brown sugar. This is uniquely formulated to provide a rich, full-bodied molasses flavor, aroma and dark color. This sugar is ideal for canning and baking because of its exceptional texture and browning characteristics.



Applications

- Bakery products
- Baked beans
- Icings
- Confectionery products
- Smoked meats

Available Industrial Sizes

2 and 50 pound bags



2 LB



50 LB

CHARACTERISTICS

Sucrose	Not Less than 90.0%
Moisture	1.7 - 3.7%
Color	Dark Brown, 7,000 -11,000 RBUs
pH	5.3 - 6.7

Microbiological standards

- Mesophilic Bacteria - NMT 500 CFUs per 10 grams.
 - Yeast - NMT 10 CFU/10 grams.
 - Mold - NMT 10 CFU/10 grams.
 - Product will test negative to pathogenic microorganisms.
- * 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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