Light Brown Sugar

Our Light Brown Sugar is made by coating a fine granulated sugar with uniquely blended cane syrup to produce a brown sugar. This light brown sugar has a sweet/mild caramel flavor and color and is ideal for baking. The exceptional flavor and aroma is the result of our unique formulation.

Applications

- Bakery products
- Baked beans
- Cereals
- Icings
- Caramel corn
- Toppings
- Syrups
- Smoked meats

Available Industrial Sizes

2, 25 and 50 pound bags

CHARACTERISTICS

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<thead>
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<tbody>
<tr>
<td>Sucrose</td>
<td>Not less than 91.0%</td>
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<tr>
<td>Moisture</td>
<td>1.7 - 3.6%</td>
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<td>Color</td>
<td>Light Brown, 2,500 - 5,000 RBUs</td>
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<td>pH</td>
<td>5.6 - 6.6</td>
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Microbiological standards

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

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.