

Baker's Special Sugar

Our Baker's Special Sugar 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 our finest granulation. It provides fine crumb texture and dissolves easily.



Applications

- Bakery products
- Cocoa mixes
- Powdered drink mixes/dry mixes
- Coatings for doughnuts and cookies

Available Industrial Sizes

50 pound bags, 2,000 pound supersacks



50 LB



2,000 LB

CHARACTERISTICS	
Sucrose	NLT* 99.85%
Sediment	NMT** 6 ppm
Ash	NMT** 0.05%
Moisture	NMT** 0.05%
Color	White to off-white
Invert	NMT** 0.050%
Sulfite	NMT** 10 ppm as SO ₂
Speck Count (visual)	NMT** 2 per 500 grams
Odor	Free of foreign odors

GRANULATION	
U.S. Sieve #	Maximum
40	0.4% cumulative retained
140	20.0% passing

Microbiological standards

- Product shall test negative for 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.

Updated July 2018.