

Fruit Sugar

Our Fruit Sugar is a very fine and uniform sugar that lessens the stratification or separation in your final product. It has excellent dissolving qualities and does not settle, thereby maintaining proper headspace in jars and canisters. Fruit 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 a very fine granulated sugar.



Applications

- Bakery
- Candy
- Desserts
- Dry Mixes
- Gelatin
- Powdered Drink Mixes
- Pudding Mixes

Available Sizes

Industrial Sizes: 50 pound bags

Retail Sizes: Not available



50 LB

CHARACTERISTICS	
Sucrose	NLT* 99.85%
Ash	NMT** 0.025%
Moisture	NMT** 0.05%
Color	NMT** 45 RBU/IU
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
20	0.3% cumulative retained
100	10.0% 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.

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