

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 Sizes

Industrial Sizes: 50 pound bags

Retail Sizes: 2, 25 and 50 pound bags



2 LB



25 LB



50 LB

CHARACTERISTICS

Sucrose	NLT* 91.0%
Moisture	1.7 - 3.6%
Color	Light Brown, 2,500 - 5,000 RBUs
pH	5.6 - 6.6

Microbiological standards

- Product shall 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
- * 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 April, 2020.