

I. Product Description:

Our Dark Brown Sugar is produced by enrobing fine sugar with a film of cane molasses. The film gives the product its characteristic dark brown color and robust molasses flavor. The product has a soft, moist texture. Dark Brown Sugar is kosher approved. Typical uses include baked goods, baked beans, season meat, and confectionary.

II. Physical and Chemical Characteristics:

PARAMETER	SPECIFICATION	UNIT OF MEASURE	TEST METHOD(S)	COA
Sucrose by Polarization	93.0 – 94.0	%	ICUMSA GS2-1 (2011)	No*
Invert	2 – 3	%	ICUMSA GS1-3 (2005)	No
Moisture	≤ 3.0	%	Moisture Analyzer	Yes
Conductivity Ash	≤ 2.0	%	ICUMSA GS2-17 (2011)	Yes
Visual Color	8 – 14	B Color (IU Color/1000)	ICUMSA GS1-7 (2011)	Yes

* Attribute not tested per lot. Statement of compliance available upon request.

III. Ingredients:

Sugar, Cane Molasses

IV. Microbiological:

Free of pathogenic microorganisms based on physical characteristics and empirical evidence. Microbiological values are not included on certificates of analysis.

V. Country of Origin and Manufacturing:

This product is manufactured in the United States from domestically grown crops. Domestic manufacturing facilities include sugar manufactured from Amalgamated Sugar and domestically sourced cane molasses.

VI. Screening and Metal Detection:

Product is screened and passed through validated metal detectors before packaging.

VII. Regulatory:

This is a food grade product that is generally recognized as safe by the Food and Drug Administration (FDA) 21 CFR 184.1854 and suitable for Canada FDR B.18.007. Manufacturing and handling facilities are registered with the FDA and comply with Current Good Manufacturing Practices, 21 CFR 117, and all other FDA or national regulations. Label product as brown sugar.

VIII. Packaging Information:

Packaging materials are FDA-compliant and approved for direct food contact. Packaged products are sealed or sealed with unique, tamper-evident features.

PACKAGING / DELIVERY	MATERIAL	SIZE
Retail Packaging	Polyethylene	2 lb.
Industrial Bag	Polyethylene	50 lb.

IX. Storage and Handling:

Dark Brown Sugar should be shipped and stored under ambient temperature conditions with a recommended relative humidity of less than 70%. Avoid exposure to rapid fluctuations of temperature or humidity and avoid storing near odiferous products or environments. Products stacked during long-term storage may develop slight compaction which can be removed with mild pressure.

X. Shelf Life / Best if Used By Information:

Dark Brown Sugar, if stored under the above constant conditions, is considered non-perishable and will not deteriorate chemically or microbiologically. Deviations to storage conditions may result in product clumping, but the product is still safe to consume. For product quality and flowability, Dark Brown Sugar is best if used before 18 months from the date of manufacture.

XI. Allergen Information:

Allergen-free product. Please see the full allergen statement for more information.



Reviewed/Revised: 07/29/2021

For questions or inquiries, please email quality@natsugar.com

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