

PRODUCT DATA SHEET

BAKER'S SPECIAL SUGAR

I. Product Description:

Our pure Baker's Special Sugar is a natural, ready-to-eat, food grade product produced from purified, filtered, and crystalized juice from domestically-grown sugar beets. Baker's Special Sugar is minimally processed, kosher certified, halal suitable, vegan suitable, and screened to specification. Our Baker's Special Sugar dissolves easily and typical uses include confectionary, meringues, custards, candies, mousses, powdered mixes, and baked goods.

II. Physical and Chemical Characteristics:

PARAMETER	SPECIFICATION	UNIT OF MEASURE	TEST METHOD(S)	COA
Sucrose by Polarization	≥99.85	%	ICUMSA GS2-1 (2011)	No*
Color	≤ 50	ICUMSA Units, IU	ICUMSA GS2-10 (2011)	Yes
Turbidity	≤20	ICUMSA Units, IU	ICUMSA GS2-18 (2013)	No
Conductivity Ash	≤ 0.025	%	ICUMSA GS2-17 (2011)	Yes
Moisture	≤ 0.04	%	Moisture Analyzer	Yes
Sediment	≤ 3.5	ppm (mg/kg)	Filtration—8 Micron, Visual	Yes
Sulfur Dioxide (SO ₂)	≤ 6	ppm (mg/kg)	Titrimetric	No
Particle Size USS 50	0-3	% Retained	US Sieve/Optical Particle Sizer	Yes
Particle Size USS 100	45-85	% Retained, Cumulative	US Sieve/Optical Particle Sizer	Yes
Particle Size USS 140	80–100	% Retained, Cumulative	US Sieve/Optical Particle Sizer	Yes
Particle Size USS 140	0-20	% Passing	US Sieve/Optical Particle Sizer	Yes

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

III. Ingredients:

Sugar

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 products manufactured from Amalgamated Sugar.

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.18.001. 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 sugar or sucrose.



PRODUCT DATA SHEET

BAKER'S SPECIAL 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
Industrial Bag	Polyethylene	50 lb.
Industrial Tote/Supersack	Flexible Intermediate Bulk Container (FIBC) polyethylene lined.	1000–2500 lb.

IX. Storage and Handling:

Baker's Special 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:

Baker's Special 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, Baker's Special Sugar is best if used before three (3) years from the date of manufacture.

XI. Allergen Information:

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



Reviewed/Revised: 06/07/2022

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

The above statements are to be used as a guide only. All the above information is true and accurate to the best of our knowledge. However, since the conditions of use are beyond our control, all recommendations or suggestions are made without guarantee, express or implied on our part. We disclaim all liability in connection with the use of the information contained herein or otherwise, and all such risks are assumed by the user. Nothing contained herein shall be construed to infer freedom from patent infringement. We further expressly disclaim all warranties of merchantability and fitness for a particular purpose.