

I. Product Description:

Our powdered sugar is produced by pulverizing refined granulated sugar and adding a small amount of cornstarch to prevent caking. Powdered sugar is minimally processed, kosher certified, halal suitable, vegan suitable, and screened to specification. Typical uses include icings, frostings, confectionary, and baking.

II. Physical and Chemical Characteristics:

PARAMETER	SPECIFICATION	UNIT OF MEASURE	TEST METHOD(S)	COA
Sucrose by Polarization	97.0 ± 1	%	ICUMSA GS2-1 (2011)	No*
Starch	3.0 ± 1	%	Polarimetry	Yes
Moisture	≤ 0.5	%	Moisture Analyzer	Yes
Particle Size USS 200	≥ 95	% Passing	US Sieve	Yes

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

III. Ingredients:

Sugar, Cornstarch (Identity Preserved)

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 sugarbeets and corn starch that may be sourced outside the United States. 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.18.006. 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 powdered or confectioner's 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	Multiwall paper with plastic lining.	50 lb.
Industrial Tote/Supersack	Flexible Intermediate Bulk Container (FIBC) polyethylene lined.	1800–2000 lb.

IX. Storage and Handling:

Powdered 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:

Powdered 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, powdered sugar is best if used before two (2) years from the date of manufacture.

XI. Allergen Information:

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



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

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