



# Product Specification



## Golden Barrel Organic Cane Sugar

### Description

Organic Cane Sugar is processed according to FDA Good Manufacturing Practices and USDA National Organic Program (NOP) standards. Because it is less processed than traditional white sugar, it contains more molasses which results in a natural blond color, delicious natural flavor, and retains more of the natural mineral nutritional value of the sugar cane.

### Specifications

Polarization, %	99.5 min.
Moisture, %	0.2 max.
Grain size, mm	0.5 – 1.8
Color, ICUMSA	300 - 800
Ash, %	0.1 max.

### Characteristics

Appearance	Granular, free-flowing
Flavor	Sweet, slight molasses flavor
Odor	No detectable foreign odors
Color, visual	Light tan

### Microbiological Standards

Mesophilic Plate Count/g	<500
Yeast/10g	<100
Mold/10g	<100
Coliforms/g	<10
Salm/25g; Listeria; S. Aureus; E. Coli	Negative

### Nutritional Data (per 100g)

Calories, (kcal)	399
Carbohydrates, (g)	99.9
Sodium, (mg)	<10
Total Sugars, (g)	99.9

There are no fat, protein, fiber, vitamins, or minerals of dietary significance

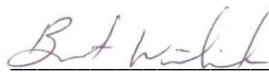
**Ingredient Statement:** Organic Cane Sugar

**Labeling:** Organic Sugar

**Certifications:** Kosher Pareve; USDA NOP & COR Certified Organic

This product contains no allergens and is processed in a facility that does not contain allergens. It is gluten-free & vegan.

Reviewed: 07/29/15

  
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Brant Widrick, Technical Manager



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