

For inquiries, samples or to place an order, please contact your Domino Specialty Ingredients sales representative. Please visit our web sites at dominospecialtyingredients.com and floridacrystals.com for detailed information on our full spectrum of organic, natural and specialty ingredient products.

Set & Match® Icing Sugar

Product Description

Set & Match® Icing Sugar is a high quality bakery fondant type sugar used to make smooth, creamy textured icings, high quality glazes, drizzles and dustings. This ingredient provides rapid wet-out in cold water with excellent adherence and sheen as well as naturally extending shelf life. Its fast-drying characteristics with no separation, grit, or clumping texture result in a smooth non-cracking presentation for your finished product.

Ingredient Statement: Sucrose & Maltodextrin

Chemical and Physical Characteristics

Sucrose %	(Dry Basis)	87.5 - 90.5
Maltodextrin %		9.5 - 12.5
Particle Size		98% thru USS 325 (Min)

Microbiological Characteristics

Standard Plate Count	50 cfu/g	(Max)
Yeasts (wort argar)	10 cfu/g	(Max)
Molds (wort argar)	10 cfu/g	(Max)
Coliforms	5 cfu/g	(Max)
E. coli	Negative	
Salmonella	Negative	
Staphylococcus Aureus/ Coagulase Positive	Negative	
Pseudomonas Aeruginosa	Negative	

All On A Dry Sugar Equivalent (DSE) Basis

Kosher	Parve
Pesticide Residues	Statement Available Upon Request

Packaging

Product is packaged in 50 pound/22.67 kg net weight multi-wall polyethylene lined bags.

Shelf Life

Shelf life is typically 6 months when properly sealed if kept between (50 - 80°F) and dry (less than 70% relative humidity).

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Set & Match® Icing Sugar - Material Safety Data Sheet

Section I - Product Identification

Manufacturer Name: American Sugar Refining Inc.

Address: 1 Federal Street
Yonkers, New York 10705

Label Identification: Set & Match® Icing Sugar

Chemical Name: Sucrose and Maltodextrin

Chemical Family: Carbohydrate

Common Name: Icing Sugar

Emergency Contact: 914.963.2400

Section II - Hazardous Description

Hazard Description: None

Chemical Name:	Sucrose	Maltodextrin
Common Name:	Sugar (Sucrose)	Partially Hydrolyzed Corn Starch
CAS No.:	57-50-1	9050-36-6
Percent of Product:	89%	11%

Section III - Physical and Chemical Data

Description: White Powder

Melting Point: 186 °C

Boiling Point (° C): N/A

Percent Volatile By Weight: 0.75 Avg.

Odor: None

Specific Gravity (H2O = 1): 0.70 Min

Solubility in Water: Readily Soluble

Water Activity (Aw): 0.42

pH: (As is) (X 50% Solids DILUTION) 5.0

04.2014

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Set & Match® Icing Sugar - MSDS

Section IV - Fire and Explosion Hazard Data

Combustion Data:	N/A
Fire Control Material:	Water Spray or Fog in Dusty Areas. Sugar is a Class A combustible material.
Explosion:	Avoid Generating Dust: Fine Dust Dispersed in air in sufficient concentrations, and in the presence of an ignition source is a potential dust explosion hazard
Critical Dust Concentration:	Product dust may form an explosive mixture with air. Avoid conditions which produce dust. Fine sugar dust has a cloud ignition temp between 380° - 400°C and may be explosive in airborne concentrations between 0.040 AND 0.050 oz/ft ³ (40 -50 g/m ³) and or higher
Ignition Temperature, Dust:	370°C

Section V - Reactivity Data

Stability:	Stable Product
Decomposition/Melt Point:	Temp. in excess of 367°F (186°C) will cause sugar to melt with decomposition.
Decomposition Products:	None Under Normal Storage Conditions.
Polymerization Products:	Do Not Occur.

Section VI - Health Hazard Data

Description:	Nuisance dust; except those with pre-existing upper respiratory ailment. Over exposure may irritate eyes, nose and/or lungs and cause sensitivity. (Which is reversible). First Aid: Flush eyes with water, Provide adequate ventilation. Obtain Medical Attention -in case of difficulties.
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Section VII - Safe Handling and Control Measures

Storage:	Storage temperature between 50°F and 80°F; 70% Maximum Humidity. Keep area well ventilated and free of sugar, especially on overhead surfaces to minimize accumulation. Avoid open flame, sparks, and other ignition sources.
Spill and Clean Up:	Dust Deposits should not be allowed to accumulate on surfaces, as they can build static electricity charges when subjected to the friction of transfer and mixing operations in sufficient concentration. Provide adequate precautions, such as electrical grounding and bonding, or inert atmospheres. Clear Dust from surfaces with compressed air using non-sparking tools. (Avoid open flame, spark and other ignition sources). Flush with water to eliminate slippery condition. *Refer to NFPA 654 Standard Prevention of Fire and Dust Explosion from "Manufacturing Processing and Handling of Combustible Particulates solids for Safe Handling"
Waste Disposal:	Observe Municipal, State, and Federal Regulations. It is recommended that all dust control equipment such as local exhaust ventilation and material transport systems involved in the handling of this product contain explosion relief vents or an explosion suppression system or an oxygen-deficient environment. Ensure that dust handling systems (such as exhaust ducts, dust collectors, vessels, and processing equipment) are designed in a manner to prevent the escape of dust into the work area (i.e., no leakage from the equipment) Use only appropriately classified electrical equipment and powered industrial trucks.
Housekeeping:	Good Housekeeping Practices - minimize dust accumulation
Exposure Route:	(Inhalation, Direct Contact, Absorption, And Ingestion): N/A
Personal Protection:	Eyes: Goggles Optional Respiratory: Use NIOSH approved dust respirator in dusty areas. Other: N/A

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Set & Match® Icing Sugar

Nutrients Per 100 GM As Is Basis (Dry Basis) (Typical)

Carbohydrate	99.9 Grams
Total Sugar	88.9 Grams
Protein	0.0 Grams
Fat	0.0 Grams
Fiber	0.0 Grams
Calories	400 Calories

Minerals:

Calcium	3.0 mg
Iron	0.0 mg
Potassium	1.5 mg
Sodium	7.1 mg

Vitamins:

Vitamin C	0.0 mg
Vitamin A	0.0 mg
Thiamin	0.0 mg
Riboflavin	0.0 mg
Niacin	0.0 mg

“The information contained in these data sheets are true and accurate to the best of our knowledge. However, since the conditions of use are beyond our control, nothing contained herein should be construed as representation, guarantee, or warranty, expressed or implied.”



Domino Foods, Inc.

830 Loring Avenue
Crockett, CA 94525

t +1 510.787.4344

m +1 510.672.2380

Michael.Burchell@asr-group.com

S. Michael Burchell

Director, Quality Management
for ASR Group

Subject: Allergen Statement

February, 2015

To: All Domino Foods, Inc. Valued Customers:

In response to numerous customer inquiries regarding the potential presence of known allergens in our products distributed by Domino Foods, Inc., including refined sugars, natural and organic sugars and rice products, please note the following:

With respect to the potential presence of known allergens, please be advised that neither crustaceans/shellfish (such as crab, crayfish, lobster, and shrimp), mollusks (oysters, clams, mussels, and scallops) and their products, fish (fresh or saltwater finfish), pork or any other animal, eggs, gluten, sulfites, MSG, milk/dairy, milk proteins, caseinate, whey, milk byproducts (casein, cheese, curds, lactose, and nougat), butter, peanuts, peanut by-products, chocolate/chocolate derivatives, wheat (bran, bread crumbs, farina, wheat gluten, wheat starch, semolina, malt wheat germ), barley, rye, oats, psyllium, soy, millet, spelt, triticale products, artificial flavorings, caramel color, hydrolyzed protein (vegetable/animal), alcohol, autolyzed yeast/yeast extracts, tocopherols (vitamin E), celery and its products, mustard and its products, sesame and its products, poppy and its products, latex, iodine, lupin and its products, cinnamon, cocoa, vanilla, legumes/pulses, coriander, umbelliferae, carrots, fruits, tree nuts (including almonds, Brazil nuts, cashews, filberts, hazelnuts, macadamia nuts, chestnuts, pecans, pine nuts, pistachios, and walnuts) nor their derivatives and by-products are present in any of the products we manufacture or distribute. An exception to this statement exists when one or more of the allergens above are specifically listed as an ingredient in a product.

With respect to product labeling, all of our products are properly labeled in accordance with the Food Allergen Labeling and Customer Protection Act of 2004 (FALCPA). A detailed procedure, Food Allergen Control Policy, is maintained as a part of the Corporation's Quality System documentation. This policy addresses each of the areas that must be managed and controlled to realize effective allergen control.

We trust this information is sufficient. Should you require additional information, please contact our Sales organization or your Customer Service Representative.

On behalf of Domino Foods, Inc.,

S. Michael Burchell
Director, Quality Management
for ASR Group

The logo for Domino Set & Match Icing Sugar is displayed in blue. At the top, the word "Domino" is written in a stylized, cursive-like font, with a small five-pointed star above the letter "i". Below "Domino" is the word "SET" in a bold, italicized, sans-serif font. A tennis racket is positioned horizontally, with its head overlapping the letter "T" in "SET" and its handle extending to the right. Below the racket is the word "& MATCH" in the same bold, italicized, sans-serif font. At the bottom, the words "ICING" and "SUGAR" are stacked vertically in a large, bold, sans-serif font. The entire logo is centered on a white background.

20° Face

INGREDIENTS: SUGAR,
MALTODEXTRIN

DISTRIBUTED BY
DOMINO FOODS, INC.
YONKERS, NY 10705

MAIN SCORE


NET WT.
50 Lb (22.67 kg)






604070 20x22x6.5

The logo for Domino Set & Match Icing Sugar. It features the word "Domino" in a blue script font with a small star above the "o". Below it, "SET & MATCH" is written in a bold, blue, sans-serif font, with a blue tennis racket head integrated into the letter "T". At the bottom, "ICING SUGAR" is written in a bold, blue, sans-serif font.


HOOD PACKAGING
CORPORATION™
1400 Sentinel Drive
Ariston, AL 36207
Phone: (256) 835-3757 Fax: (256) 835-3757
Email: mlmoss@hoodpackaging.com

PRINT COLORS:

Blue

NON-PRINT COLORS:

TEMPLATE BLEED LINE VARNISH LINE

DATE:	03/23/12
CUSTOMER:	AMERICAN SUGAR
JOB DESCRIPTION:	50# Set & Match Icin
SPEC NUMBER:	advise
ORDER NUMBER:	advise
UPC NUMBER:	049200-00101-1
SAP NUMBER:	604070
TEMPLATE:	50# Patch Bag, 20x2
CONVERTING PLANT:	Wilmington
PACKING PLANT:	Chal., Nash.
PURPOSE:	Added UPC



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S. Michael Burchell
Director, Quality Management
for ASR Group

Subject: Non-GMO Sugar Products

February, 2014

To: All Domino Foods, Inc. Valued Customers:

This is in response to recent requests from our customers regarding the use of genetically engineered additives or ingredients in the manufacture of our various refined sugar products.

Please be advised that to our knowledge all Domino® Sugar, C&H® Sugar, and Florida Crystals granulated, brown (soft) and liquid sugar products, and the following Specialty products and their ingredients are not developed using bioengineering or biotechnology: Amerfond® Fondant Sugar, DiPac® Direct Compacting & Tableting Sugar, Envision® Flavor and Texture Modifier, Super Envision®, Brownulated® Brown Sugar Granulated and Powdered Evaporated Cane Juice, FreshVert® Invert Sugar, Nulomoline® Invert Sugar, Easy Fond®, Nulofond®, Bakers Drivert®, Millhouse® Molasses, Light Brown Enrobing Syrup, NF Granulated Sugars, Organic Qwik-Flo® Honey Granules, Qwik-Flo® Molasses Granules/Powder, Cane Refinery Syrup, and Sugarcane Molasses products.

Genetically modified cane sugar is not currently available commercially, but may be under investigation by cane sugar growers throughout the world.

Unless specifically labeled as such, none of these products are certified organic, and none of these products are produced using a fermentation process.

The cane sugar refining process is well documented in literature and uses many historical and modern technologies to produce the wide array for cane sugar products sold by Domino Foods, Inc. The processes / technologies used within our refineries may include the use of some of the following process aids: Lime, Sodium Hydroxide, Phosphoric Acid, Carbon Dioxide, Hydrochloric Acid, Diatomaceous Earth, Ion Exchange Resin, Activated Carbon, Natural Charcoal, Soda Ash, Flocculants, Enzymes and Citric Acid. To the best of our knowledge, none of these process aids are derived from genetically-modified organisms. Any ingredients or additives including ant-caking agents beyond sugar are listed in the ingredient statement for the applicable product.

A Non-GMO Confectioners 6X product, manufactured with an organic, non-GMO cornstarch is available.

With respect to the DiPac® Direct Compacting & Tableting Sugar product, this product does not intentionally* contain any genetically engineered additives or ingredients (*adventitious commingling may occur at the supplier's facility).

In addition, these same products are not considered genetically modified or are not derived from a genetically modified organism as defined by the European Community directives 1830/2003/EC on labeling and traceability and 1829/2003/EC on genetically modified food and feed and any impending legislation.

I trust this will satisfy your requirements. If you need further information, please the Sales Department or your Customer Service Representative.

On behalf of Domino Foods, Inc.,

S. Michael Burchell
Director, Quality Management
for ASR Group



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Director, Quality Management
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Subject: Country of Origin Letter

January, 2014

To: All Domino Foods, Inc. Valued Customers:

In response to your recent inquiries regarding refined cane sugar product sourcing information, please be advised that all Domino Foods, Inc.'s refined sugar products manufactured in the United States are also packaged in the United States. The majority of our raw sugar comes from the U.S. (Florida, Hawaii, Louisiana, and Texas). The remainder arrives via the U.S. quota program from various countries, depending on the time period. The list of 40 countries authorized to import raw sugar in fiscal year 2013 was: Argentina, Australia, Barbados, Belize, Bolivia, Brazil, Colombia, Congo, Costa Rica, Cote D'Ivoire, Dominican Republic, Ecuador, El Salvador, Fiji, Gabon, Guatemala, Guyana, Haiti, Honduras, India, Jamaica, Madagascar, Malawi, Mauritius, Mexico, Mozambique, Nicaragua, Panama, Papua New Guinea, Paraguay, Peru, Philippines, South Africa, St. Kitts & Nevis, Swaziland, Taiwan, Thailand, Trinidad & Tobago, Uruguay, and Zimbabwe. This list is subject to review and revision each year; changes have been minor in recent years.

For the fiscal year 2013 tariff-rate quota, which commenced October 1, 2012, Mexico and Taiwan had no allocation and therefore no approval to export raw sugar to the United States in fiscal 2013.

For the fiscal year 2014 tariff-rate quota, which commenced October 1, 2013, the same 40 countries remain on the list. As all 40 countries have an allocated quantity in fiscal year 2014, each is approved to export raw sugar to the United States up to their allocation.

I trust this information is sufficient for your needs. Should you require additional information, please contact our Sales Department or your Customer Service Representative.

On behalf of Domino Foods, Inc.,

S. Michael Burchell
Director, Quality Management
for ASR Group