



**Domino Foods, Inc.**

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**S. Michael Burchell**

Sr. Director Global Corporate Quality

Subject: Shelf Life Guidelines

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To: All Domino Foods, Inc. Valued Customers:

This letter outlines the shelf life guidelines for our products. All products should be evaluated for suitability of use at the end of the shelf life period assigned to each material.

For Dry Products (i.e., Dry Industrial, Raw Cane and Organic, Demerara, Soft Sugars, Retail, Grocery and Food Services items), the shelf life guidelines shown below are applicable with respect to caking properties only. Shelf life will be affected negatively by adverse storage conditions such as significant or rapid changes in temperature and/or humidity. When storing products in a region with a different climate from where they're manufactured, the desired storage conditions are <80°F and <70% RH. Products should never be stored in refrigerated or frozen conditions. The shelf life of USP/NF (pharmaceutical) products is the same as their respective non-pharmaceutical grades shown below. The physical, chemical or microbiological characteristics of any product will not deteriorate when stored appropriately. Re-assay of these products is not required. As stated above, these guidelines should be utilized to evaluate product for potential caking or lumping.

**INDUSTRIAL PRODUCTS – DRY**

All Granulated Sugar (except Industrial Bakers Special)	3 years
Amerfond®	6 months
Divert®, Easy Fond®	4 months
Bakers Special Granulated Sugar (Industrial)	1 year
Brown Rice Syrup Solids and Rice Maltodextrin	1 year
Brownulated® Granulated and Qwik-Flo® Granules Products	12 months
Brownulated® Powdered and Qwik-Flo® Powder Products	9 months
C&H Powdered Sugar, C&H Fondant & Icing Sugar: 25/50/100# bags	1 year
C&H Colored Crystals	2 years
Confectioners 6X, 10X Plain (without added cornstarch): 50/100# bags	1 month
Confectioners 6X, 10X, 12X with cornstarch and Non-GMO Confectioners 6X:	
• 25/50/100# bags and 40# boxes	1 year
• Totes	1 month
Di-Pac®	12 months
Dri-Flo® Special 75 Molasses	1 year
Envision®, Super Envision® (<80°F and <60% RH)	2 years
Maltoline® ME Medium	1 year
Set & Match®, Frost & Glaze, Nulofond®	6 months
Soft/Brown Sugars (includes Golden C® and Yellow D®):	
• 25/50/100# bags and 40# boxes	1 year
Steviol Glycosides (Reb A, Reb C, Reb D, Reb M, Blends)	3 years
Spray Dried Cane Distillate	1 year

**RAW CANE, ORGANIC AND DEMERARA GRANULATED SUGARS - DRY (25/50/100# bags)**

Certified Organic Light/Dark Demerara Cane Sugar	2 years
Demerara Cane Sugar	2 years
Golden Granulated® Organic Raw Cane Sugar	2 years
Golden Granulated® Extra Fine Raw Cane Sugar	2 years
Golden Granulated® Raw Cane Sugar	2 years
Organic Raw Cane Sugar	2 years

**RAW CANE AND ORGANIC POWDERED SUGARS - DRY**

Golden Granulated® Organic Powdered Raw Cane Sugar	
• 25/50/100# bags	1 year
• Totes	1 month
Golden Granulated® Powdered Raw Cane Sugar	
• 25/50/100# bags	1 year
• Totes	1 month

**ORGANIC SOFT SUGARS - DRY (25/50/100# bags)**

Certified Organic Light/Medium/Dark Brown Sugar	1 year
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**RETAIL, GROCERY AND FOOD SERVICE PRODUCTS - DRY**

All Granulated Sugar (including retail Bakers Special)	3 years
Brown Sugar Packets and Pouches	1 year
C&H Colored Crystals	2 years
C&H Powdered Sugar: 25# bags	1 year
Confectioners 6X, 10X, 12X with cornstarch: 25# bags and 40# boxes	1 year
Confectioners 6X, 10X, 12X with cornstarch	
• 1/2/4/7# packages (in original sealed packages)	2 years
DominAde® Products	1 year
Extra Fine Granulated / Stevia Blend (Light Sugar)	2 years
Erythritol / Stevia Blend	3 years
Granulated Stevia (Maltodextrin/Stevia) (Pouches)	2 years
Granulated Sucralose (Pouches)	2 years
Honey Granules – Flip Top Vase	18 months
Lyle's Black Treacle	18 months
Lyle's Golden Syrup	2 years
Maple Flavored Granules - Flip Top Vase	18 months
Millhouse Molasses – 1 and 2.5 gallon Food Service Jugs	1 year
Organic Agave Nectar Syrup	3 years
Organic Golden Agave Sweetener	3 years
Organic Raw Agave Sweetener	3 years
Organic Zing Zero Calorie (Dextrose/Stevia)	3 years
Pourable Brown - Flip Top Vase	18 months
Pressed Sugars (Dots, Tablets, and Cubelets)	3 years

**RETAIL, GROCERY AND FOOD SERVICE PRODUCTS - DRY (continued...)**

Soft/Brown Sugars (includes Golden C® and Yellow D®): 25# bags and 40# boxes	1 year
Soft/Brown Sugars (includes Golden C® and Yellow D®): • 1/2/4/7# packages (in original sealed packages)	2 years
Sugar 'n Cinnamon	2 years
Tate & Lyle Flavored Syrups – Pure Cane including Classic, and Sugar Free	2 years
Washed Raw Sugar, Azucar de Cana	2 years
Zing Baking Blend (Cane Sugar/Stevia)	2 years
Zing Zero Calorie (Dextrose/Stevia)	3 years
Blue Aspartame	2 years
Pink Saccharin	2 years
Yellow Sucralose (Packets)	2 years
Non-Dairy Creamer	1 year

**RETAIL RAW CANE, ORGANIC AND DEMERARA SUGARS - DRY**

Demerara (including Packets)	2 years
Organic Brown Sugar	2 years
Organic Powdered Raw Cane Sugar	2 years
Organic Raw Cane Sugar (including Flip Top Canister)	2 years
Organic Turbinado Cane Sugar	2 years
Raw Cane Sugar (including Packets)	2 years

The product shelf life guidelines shown below are applicable to Liquid Products. Product shelf life may be negatively affected by adverse storage conditions such as significant and rapid changes in temperature. These products should be stored in ambient conditions, never being permitted to freeze, unless specific temperature criteria is listed with the product below.

An ultraviolet sterilization system under positive pressure is recommended for any liquid product stored in bulk tanks.

**INDUSTRIAL PRODUCTS – LIQUID**

No. 1, No.2, LCMT, Amber, Liquicane® Type - 0	
• Bulk	1 month
• Packaged	2 months
Crystal 50, Medium, Low Calcium Invert Syrup, #11 Nulomoline®, Liquicane® Type – 50, FreshVert® Invert Syrup (>50°F), #7 Nulomoline® (>50°F)	
• Bulk	2 months
• Packaged	6 months
FreshVert® Invert Sugar (Creamy) (32-50°F) and Nulomoline® Congealed (32-50°F)	6 months
Grain Conversion Products (Brown Rice, Malted Barley and Tapioca Syrups)	
Organic and Conventional	
• Bulk (95 - 105°F)	1 month
• Packaged	6 months
Liquicane® Type - 90 and Nulomoline® Liquid	
• Bulk (95 - 105°F)	2 months
• Packaged (80 - 100°F)	6 months
Lyle’s Black Treacle	18 months
Lyle’s Golden Syrup	2 years
Mate ‘N Match™ Honey (>50°F)	6 months
Organic Blue Agave Nectar Syrups	
• Drums or Totes	2 years
Sugarcane Molasses and Refiner’s Syrup Products	
• Bulk (95 - 105°F)	1 month
• Packaged	6 months

**RETAIL RAW CANE AND ORGANIC LIQUIDS**

Liquid Organic Raw Cane Sugar	1 year
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**RAW CANE AND ORGANIC LIQUIDS**

Golden Granulated® Liquid Raw Cane Sugar	
• Bulk	1 month
• Packaged	2 months
Golden Granulated® Liquid Organic Raw Cane Sugar	
• Bulk	1 month
• Packaged	2 months
Golden Granulated® Raw Cane Sugar Medium Invert Syrup	
• Bulk	2 months
• Packaged	6 months
Golden Granulated® Organic Raw Cane Sugar Medium Invert Syrup	
• Bulk	2 months
• Packaged	6 months
Certified Organic Molasses	
• Bulk (95 - 105°F)	1 month
• Packaged	6 months

**NATURAL FLAVORS - LIQUID**

Sugar Cane Distillate (Refrigerated storage conditions of 35 - 40°F)	18 months
Cane Molasses Distillate (Refrigerated storage conditions of 35 - 40°F)	1 year

The guidelines below relate to storage conditions of 65 - 80° F with a relative humidity of less than 70% for Rice and 40 - 65° F with a relative humidity of less than 70% for Rice Flour:

**RICE (≥ 20 pounds) AND RICE FLOUR (Conventional and Organic)**

White Rice	1 year
White Rice Flour	1 year
Brown Rice	6 months
Brown Rice Flour	6 months

**RETAIL RICE (< 20 pounds) (Conventional and Organic)**

White Rice	2 years
Brown Rice	1 year

We trust this information is sufficient. Should you require additional information, please feel free to contact us at [QualityDocs-NA@asr-group.com](mailto:QualityDocs-NA@asr-group.com).

Sincerely,



S. Michael Burchell  
Senior Director Global Corporate Quality  
for ASR Group