



Lantic Label

PRODUCT SPECIFICATION **EXTRA FINE GRANULATED SUGAR**

DESCRIPTION Small uniform crystals

ANALYSIS

Sucrose, %:	99.9 min
Colour, ICUMSA units:	45 max
Ash, %:	0.015 max
Moisture, %:	0.040 max
Invert, %:	0.025 max

SCREEN ANALYSIS

Tyler Series	U.S. Series	Aperture size (µ)	% Retained	% Through
28	30	600	Cumulative	
35	40	425	10.0 max	
48	50	300	Cumulative	
60	60	250	45.0 min	
80	80	180	30.0 max	5.0 max

MICROBIOLOGY (Based on 10g of solids)

Mesophilic Bacteria	200 max
Yeasts	10 max
Moulds	10 max

SHELF LIFE AND STORAGE

Under normal storage conditions, up to three years shelf life can be expected. Ideal temperature is between 16-21°C with relative humidity of 40-50%. It is recommended to avoid fluctuation of temperature and humidity. Sugar absorbs odours very easily, so precautions should be taken to avoid storage of sugar close to any odorous matter.

OTHER

This product complies with the Food and Drug Regulations, the International Society of Beverage Technologists (ISBT) guidelines, USP/NF standards and EP standards. This product is Kosher certified.

PACKAGING

Code	Format	Packaging
25000	Bulk	Bulk sugar
25010	1000kg	Intermediate bulk container
25011 to 25025	710kg to 1000kg	Intermediate bulk container
25200	20kg	Multiwall, paper bag
25220	20kg	Multiwall, paper bag
25400	40kg	Multiwall, paper bag
25420	40kg	Multiwall, paper bag

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