

Product Specification

Fine Granulated Sugar

SMBSC's Fine Granulated Sugar, a food grade product, is made by crystallizing a purified and filtered thick juice, which is removed from sugar beets. It is dried and screened prior to shipment. It may be referred to as Fine Granulated Sugar or Extra Fine Granulated Sugar dependent on market locations. It is available in bulk rail and truck, 50-pound bags, and 2000-pound supersacks.

Chemical and Physical Data

Typical Analysis

Sucrose	≥ 99.85%
Sediment (insoluble or suspended matter)	5 ppm visual
Ash	0.025%
Moisture	0.035%
Color	45 IU
Invert	0.050%
Sulfite (SO ₂)	< 10 ppm
Visual Impurities	2 per 500 grams
Odor	free of foreign odors

Granulation

US Sieve #	Maximum
20	2% cumulative retained
100	10% passing

Microbiological Limits

Mesophilic Bacteria	200 cfu/10g max
Yeast	10 cfu/10g max
Mold	10 cfu/10g max

Uses

Jams, jellies, meats, chewing gum, dairy products, condiments, pickles, bakery products, cereals, liquid sugar, powdered sugar, candies, and powdered sugar drink mixes.

Packaging

Bags and supersacks are palletized with lot number and item number identified. Bags are stretch wrapped.

Regulatory/Labeling

United States	
GRAS Affirmation Labeling	CFR 21 184.1854 Sucrose/Sugar
Canada	
FDR Labeling	B.18.001 Sugar

Shelf Life and Storage Conditions

Product should be stored in cool, dry environment. Sugar stored for over 24 months should be periodically evaluated for fitness of use.



Southern Minnesota Beet Sugar Cooperative

P. O. Box 500, 83550 County Road 21, Renville, Minnesota 56284