5768 Sweeteners Blvd● Lakeville, NY 14480
585-346-2318 ● Fax 585-346-2310

EXTRA FINE GRANULATED CANE SUGAR

Extra Fine Granulated Cane Sugar, a food grade product, is made by crystallizing a purified and filtered thick juice syrup removed from sugar cane, which is then dried and screened to produce one of the most popular sugar grades. It is white in color and has a sucrose content of not less than 99.8 percent.

This product is either referred to as Fine Granulated Cane Sugar or Extra Fine Granulated Cane Sugar depending on market location.

Packaging

Extra Fine Granulated Cane Sugar is available in bulk truck quantities as well as 1/10th and 1/8th ounce packets, 50 and 100 pound bags and 2200 pound supersacks.

General Requirements

This food grade product is manufactured in accordance with Current Good Manufacturing Practices and complies with the Federal Food Drug and Cosmetic Act and all other FDA regulations as well as any applicable state statutes and regulations.

Typical Analysis

Sucrose	NLT 99.8%
Sediment (Insoluble or suspended matter)	NMT 5ppm visual
Ash	NMT 0.04%
Moisture	NMT 0.05%
Color	NMT 45 RBU
Invert	NMT 0.050%
SO_2	NMT 10 ppm
Visual Speck Count	NMT 2 per 500 grams
Odor	Free of foreign odors

Grain Size - Cumulative Percent Retained

U.S. Sieve#	Maximum
20	5
Passing 100	10

Ingredient Statement

100% Cane Sucrose (Sugar).

Microbiological Standards

- Product shall test negative for pathogenic microorganisms.
- Product may also be ordered to meet National Food Processors Association and National Soft Drink Association certification requirements.

Shelf Life and Storage

If stored under normal and constant storage conditions, granulated sugar has an indefinite shelf life.

Normal Storage Conditions

Temperature	60° to 70°
Relative Humidity	30% to 50%

Taylor Chappell
Quality Assurance
Ingredients Plus, LLC.

Reviewed 8/28/2025 RN
Doc ID: 20-277