



DIAMOND CRYSTAL BRANDS

Light Brown Sugar 24/1#

33122

PRODUCT SPECIFICATION

I. PRODUCT PROFILE:

A light colored soft sugar with a mild cane molasses flavor. #1 Brown Sugar provides color, pleasing delicate caramel flavors and increased moisture retention and shelf life of baked products.

II. PRODUCT PROPERTIES:

Color: Light Brown
Flavor: Sweet
Texture: Fine crystals

III. NUTRITIONAL ANALYSIS:

Nutrition Facts	
Serving Size (100g)	
Servings Per Container	
Amount Per Serving	
Calories 370	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 96g	32%
Dietary Fiber 0g	0%
Sugars 96g	
Protein 0g	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

IV. INGREDIENTS:

Brown Sugar

V. SPECIFICATIONS:

Color by reflectance, AU	65 – 55
Color by solution, IU	1,000 - 2,500
(Either color determination is acceptable)	
% Moisture	1.4 – 4.0
% Invert Sugars	> 2.0
% Ash	0.2 – 0.4
Aroma and Flavor	Mild Cane Molasses
pH	5 - 6
Polarization	92 - 95
Texture	Soft when kneaded

VII. DATE CODING SYSTEM

<u>Plant</u>	<u>Julian date</u>	<u>Year</u>	<u>Shift</u>
G	365	B	3

Plant codes

Savannah, GA	G
Perrysburg, OH	T
Visalia, CA	V

Year codes

00=A, 01=B, 02=C, 03=D, 04=E, 05=F, 06=G, 07=H, 08=J, 09=K

VIII. SHELF LIFE AND STORAGE CONDITIONS:

It is recommended that #1 Brown Sugar be stored in an odor-free environment at 50 – 90°F and more than 60% relative humidity. The sugar should remain good quality for over 1 year if stored as recommended.