



Sweet Sticks™

Extra Fine Granulated Sugar

1/10 oz stick packaging for foodservice applications

Item #'s 25991, 25990, 25992, 25995

PRODUCT SPECIFICATION

I. PRODUCT PROFILE:

Extra Fine Granulated Sugar is a medium fine granulation.

II. PRODUCT PROPERTIES:

Color: White

Flavor: Sweet

Texture: Fine crystals

III. NUTRITIONAL ANALYSIS:

Nutrition Facts			
Serving Size 1 packet (2.8 g)			
Servings Per Container 2000			
Amount Per Serving			
Calories 10		Calories from Fat 0	
		% Daily Value*	
Total Fat 0g		0%	
Saturated Fat 0g		0%	
Trans Fat 0g			
Cholesterol 0mg		0%	
Sodium 0mg		0%	
Total Carbohydrate 3g		1%	
Dietary Fiber 0g		0%	
Sugars 3g			
Protein 0g			
Vitamin A 0%		Vitamin C 0%	
Calcium 0%		Iron 0%	
*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:

Sugar

V. PACKAGE INFORMATION:

Servings / case..... 2000 each

Servings / package One

Packages / case..... 2000

Cases/layer 14
 Cases / pallet 84
 Net weight / case 12.5 lbs
 Gross weight / case 13.9 lbs
 Case cube 0.59 cu ft
 Case dimension (LxWxD).....13 1/8" X 9 5/8" X 8 1/8"

VI. **SPECIFICATIONS:**

Typical Analysis:

Polarization (% sucrose)... 99.3% Minimum
 Moisture..... 0.035% Maximum
 Granulation
 On US30..... less than 10%
 Through US 100..... less than 7%
 Invert..... 0.02% Maximum
 Ash..... 0.015% Maximum
 Bulk Density..... 50-53 lbs/ft³

Microbiological:

Mesophilic (per 10 grams dry solids)..... 200 Maximum
 Yeast (per 10 grams dry solids)..... 10 Maximum
 Molds (per 10 grams dry solids)..... 10 Maximum

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:**

Avoid high heat and store under dry conditions.
 Shelf life is 24 months.