

Brown Sugar Specs

<i>CRITERIA</i>	<i>DESCRIPTION</i>	<i>TYPICAL VALUE ONLY</i>
<i>Appearance</i>	Brown free flowing crystalline sucrose	complies
<i>Taste & Odour</i>	Free from "off" odours and tastes	complies
<i>Polarizations</i>	Z (ICUMSA)	99.9 Min
<i>Color</i>	ICUMSA units	1000 – 2000 IU max
<i>Loss on Drying</i>	% w/w (ICUMSA)	0.4 Max
<i>Ash</i>	% w/w (ICUMSA)	0.5 Max
<i>Reducing Sugars</i>	% w/w (ICUMSA)	0.5 Max
Grain Size		
<i>Mean Aperture MA</i>	millimeters (ICUMSA)	0.60 - 0.70
<i>% < 250 micron</i>	% w/w	≤ 5
<i>% > 2000 micron</i>	% w/w	< 0.2
Microbiology		
<i>Total Bacteria</i>	per 10 grams	≤ 100
<i>Yeasts</i>	per 10 grams	≤ 10
<i>Molds</i>	per 10 grams	≤ 10