

## Coarse Sugar Specs

<i>CRITERIA</i>	<i>DESCRIPTION</i>	<i>TYPICAL VALUE ONLY</i>
<i>Appearance</i>	White free flowing crystalline sucrose	complies
<i>Taste &amp; Odour</i>	Free from "off" odours and tastes	complies
<i>Polarizations</i>	OZ (ICUMSA)	99.8
<i>Color</i>	ICUMSA units	45 (Typical) 60 max
<i>Loss on Drying</i>	% w/w (ICUMSA)	0.04
<i>Ash</i>	% w/w (ICUMSA)	0.02
<i>Reducing Sugars</i>	% w/w (ICUMSA)	0.04
<i>Grain Size</i>		
<i>Mean Aperture MA</i>	millimeters (ICUMSA)	1.10 - 1.30
<i>% &lt; 250 micron</i>	% w/w	≤ 0.5
<i>Microbiology</i>		
<i>Total Bacteria</i>	per 10 grams	≤ 100
<i>Yeasts</i>	per 10 grams	≤ 10
<i>Molds</i>	per 10 grams	≤ 10