

I. Product Description:

Our pure granulated sugar is a natural, ready-to-eat, food-grade product produced from purified, filtered, and crystallized juice from domestically grown sugar beets or raw cane sugar. Granulated sugar is minimally processed, kosher certified, halal-suitable, vegan-suitable, and screened to specification. This product can be referred to as Fine Granulated Sugar or Extra Fine Granulated Sugar, depending on the region. Typical uses include confectionery, beverages, jam and marmalade, baked goods, canning, dairy products, and fermentation.

II. Physical and Chemical Characteristics:

PARAMETER	SPECIFICATION	UNIT OF MEASURE	TEST METHOD	COA
Sucrose by Polarization	≥ 99.85	%	ICUMSA GS2-1 (2011)	No*
Color	≤ 45	ICUMSA Units, IU	ICUMSA GS2-10 (2011)	Yes
Turbidity	≤ 20	ICUMSA Units, IU	ICUMSA GS2-18 (2013)	No
Conductivity Ash	≤ 0.025	%	ICUMSA GS2-17 (2011)	Yes
Moisture	≤ 0.04	%	Moisture Analyzer	Yes
Sediment/ Insoluble Matter	≤ 3	ppm (mg/kg)	Filtration—8 Micron, Visual	Yes
Sulfur Dioxide (SO ₂)	≤ 6	ppm (mg/kg)	Titrimetric	No
Particle Size USS 20	0 – 2	% Retained	US Sieve/Optical Particle Sizer	No
Particle Size USS 30	0 – 25	% Retained, Cumulative	US Sieve/Optical Particle Sizer	Yes
Particle Size USS 100	90 – 100	% Retained, Cumulative	US Sieve/Optical Particle Sizer	Yes
Particle Size USS 100	0 – 10	% Passing	US Sieve/Optical Particle Sizer	Yes

* Attribute not tested on a per-lot basis. Statement of compliance available upon request.

III. Ingredients:

Sugar

IV. Microbiological:

Free of pathogenic microorganisms based on physical characteristics and empirical evidence. Microbiological values are not included in certificates of analysis.

V. Country of Origin and Manufacturing:

This product is manufactured in the United States from domestically grown crops. Domestic manufacturing facilities include products manufactured from Amalgamated Sugar, Southern Minnesota Beet Sugar Cooperative, and Western Sugar Cooperative.

VI. Screening and Metal Detection:

The product is screened and passed through validated metal detectors before packaging or loading.

VII. Regulatory:

This is a food-grade product that is generally recognized as safe by the Food and Drug Administration (FDA) 21 CFR 184.1854 and the Canadian Food Compositional Standards document (FCSD) Vol. 15 – Sweetening Agents. Manufacturing and handling facilities are registered with the FDA and comply with Current Good Manufacturing Practices, 21 CFR 117, and all other FDA or national regulations. Label product as sugar of sucrose.

VIII. Packaging Information:

Packaging materials are FDA-compliant and approved for direct food contact. Packaged products are sealed or sealed with unique, tamper-evident features.

PACKAGING / DELIVERY	MATERIAL	SIZE
Industrial Bag	Polyethylene, polyethylene-lined kraft paper, or multiwall kraft paper.	50 lb.
Industrial Tote/Supersack	Flexible Intermediate Bulk Container (FIBC) polyethylene-lined.	1000 – 2500 lb.
Pneumatic Bulk Trailer	Sugar-dedicated, food-grade bulk pneumatic trailer.	40,000 – 70,000 lb.
Covered Hopper Railcar	Sugar-dedicated, bulk railcar with gravity or vacuum pneumatic unloading capabilities.	200,000 – 220,000 lb.

IX. Storage and Handling:

Granulated Sugar should be shipped and stored under ambient temperature conditions with a recommended relative humidity of less than 70%. Avoid exposure to rapid fluctuations of temperature or humidity and avoid storing near odiferous products or environments. Products stacked during long-term storage may develop slight compaction, which can be removed with mild pressure.

X. Shelf Life / Best if Used by Information:

Granulated Sugar, if stored under the above constant conditions, is considered non-perishable and will not deteriorate chemically or microbiologically. Deviations from storage conditions may result in product clumping, but the product remains safe to consume. For optimal product quality and flowability, granulated sugar is best used within 2 years of the date of manufacture.

XI. Allergen Information:

Allergen-free product. Please see the full allergen statement for more information.



Reviewed/Revised: 10/31/2025 For questions or inquiries, please email quality@natsugar.com