



CAN AM INGREDIENTS, INC.

MGMT SYS. ISO 9001:2000 REGISTERED

510 Queens Quay West • Toronto, Ontario • M5V 3K8

Golden Yellow – Product Specification

A soft sugar produced by blending refined cane sugar with natural sugar syrups produced during the refining process. The syrups are blended to maintain a product with a consistent flavour and colour.

ANALYSIS

% Sucrose	89.0 – 95.0
% Invert	5 maximum
% Ash	2 maximum
% Moisture	4 maximum
pH	5 - 7
Colour (HunterLab* L Value)	52 – 56
Mean Aperture	approx. 240 microns
Bulk Density	approx. 0.950 gm/cc, 59.3 lbs/cu. ft

*The HunterLab is a spectrophotometer that measures colour using the Hunter L,a,b scale to measure light to dark, green to red and yellow to blue. The L value measures light to dark and is used as a measurement of colour intensity.

MICROBIOLOGY ANALYSIS

Total Mesophilic Plate Count	1000 cfu/ gm max.
Yeasts	50 cfu/ gm max.
Moulds	20 cfu/ gm max.

SHELF LIFE AND STORAGE

20 & 40 kg: 6 months under normal and constant storage conditions of 15 – 22 °C and 40 - 50% humidity.

1 & 2 kg: 12 months under normal and constant storage conditions of 15 – 22 °C and 40 - 50% humidity.

Store product in a clean and odour free environment, away from cereal and grain products.

PACKAGE FORM & PALLET CONFIGURATION

	Package	Pallet (block/layers/total)
B23K03R011	20 X 1 kilogram poly bags	8/4/32
B23K02R011	10 X 2 kilogram poly bags	8/4/32
B23K20R011	20 kilogram multiwall paper bags with poly liner	7/7/49
B23K40R011	40 kilogram multiwall paper bags with poly liner	5/5/25