



CAN AM INGREDIENTS, INC.

MGMT SYS. ISO 9001:2000 REGISTERED

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

Grade Icing Sugar 6x – Product Specification

Icing sugar is made from refined cane sugar that has been blended with cornstarch and milled in a Micropulverizer Hammer Mill resulting in a fine white powder. This product meets the requirements for Confectioner's Sugar as defined by the USP (U.S. Pharmacopeia National Formulary.)

SCREEN ANALYSIS

Tyler Series	U.S. Series	Microns	Inches	% Retained	% Through
100	100	150	0.0059	5 max.	
200	200	75	0.0029		80 min.

ANALYSIS

% Starch (Anti-caking additive)	5 max.
% Sucrose	95 min.
% Moisture	<1
(The sugar used to make Icing Sugar conforms to all specifications for granulated sugar.)	
Density	approx. 0.51 gm/cc

MICROBIOLOGY ANALYSIS

Total Plate Count	500 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.

All other Packages: 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

P34205R011	Package 20 X 500 gram poly bag	Pallet (block/layers/total) 13/4/52
P34K01R011	10 X 1 kilogram pillow pack	13/4/52
P34K20R011	20 kilogram multiwall paper bags	5/10/50
P34K40R011	40 kilogram multiwall paper bags	3/8/24
	Totes on special request with advance notice.	