

## SET & MATCH ICING SUGAR

Revision Date: May 2019  
Revision Number: 5

Specification Number: CO-09  
Group Counter: 1

### PHYSICAL ANALYSIS

Sugar % 87.5 - 90.5

Maltodextrin % 9.5 - 12.5

### GRANULATION ANALYSIS

USS screen 200

USS screen 325 98% THRU (Min)

### MICROBIOLOGICAL ANALYSIS

Yeasts 10 cfu/g max

Molds 10 cfu/g max

Total Plate Count 50 cfu/g max

E. Coli absent in 10 grams

Coliforms 5 cfu/g max

Salmonella absent in 25 grams

### NOTES

[1] CONFECTIONERS (ICING) SUGAR IS A PULVERIZED MIXTURE OF ONLY SUGAR AND MALTODEXTRIN

[2] COLOR AND SEDIMENT OF THE SUGAR FRACTION IS THE SAME AS EFG AS PER GR-07