## **Corporate Product Specification**





## **SET & MATCH ICING SUGAR**

Revision Date: May 2019 Specification Number: CO-09

Revision Number: 5 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

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