



Makendi Sugar

DESCRIPTION:

Makendi Sugar is a food grade product made by crystallizing a purified and filtered syrup removed from sugar beets or sugar cane, which is then dried and screened to produce the most popular sugar grades. It is white in color and has sucrose content of NLT 99.85 percent. This product may be referred to as Fine Granulated Sugar or Extra Fine Granulated Sugar, depending on market location.

PACKING: White sugar in one 20ft containers stuffed with 26mt or 520 bags of 50kg net weight each. Raw sugar in one 20ft containers stuffed with 25mt or 500 bags of 50kg net weight each

SHELF LIFE: Controlled environment and conditions enhance the performance of this product in storage. A cool, dry environment is the recommended storage condition for Granulated Sugar. Sugar stored for extended periods (over 24 months) should be evaluated periodically for fitness of use.

SPECIFICATIONS:

Parameter	Specifications
Sucrose	NLT 99.85%
Sediment (insoluble or suspended matter)	5 ppm visual max
Ash	0.025% max
Moisture	0.035% max
Color	45 IU max
Invert	0.050% max
Sulfite (SO ₂)	< 10 ppm
Impurities (Visual)	2 per 500 grams max
Odor	Free of Foreign Odors
Granulation	



U.S. Sieve#	Maximum
20	2% Cumulative Sum Retained
100	10% Passing
Microbiological Limits	
Mesophilic Bacteria	200 cfu/10g max
Yeast	10 cfu/10g max
Mold	10 cfu/10g max

APPLICATIONS:

- Pharmaceuticals, jams, jellies, meats, chewing gum, dairy products, condiments, pickles, bakery products, cereals, liquid sugar, powdered sugar, candies, and powdered drink mixes.