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A product called bone char is still used by some in the sugar industry. Bone char is but one specialized carbon used to selectively remove brown-colored plant materials. Other sources of granular carbon have replaced bone char and have become more common since the 1950's. More refineries are now using granular carbons derived from fossilized plant materials, like hard coal, due to their greater accessibility.

Only the weathered leg bones of animals that have died of natural causes are hard enough to be used to make bone char. Although the original source is bone, the bone is heated to 1,300 degrees Fahrenheit to create a pure carbon decolorizing agent. The process totally transforms the original source into a different product entirely.

Thus, the purpose of using granular carbon or bone char is to make sugar white by removing unwanted color. Whether granulated carbon or bone char is used, there is absolutely no remnant of this processing aid left in the white sugar expected by the consumer.

**Michigan Sugar Company does not utilize bone char as a filter aid.**



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