

Reviewed: January 2, 2019

| <u>Product Type</u> | <u>Time</u> | <u>Temperature</u> | <u>Relative Humidity</u> |
|------------------------------|-------------|---------------------|--------------------------|
| Granulated Sugar | 2 Years | 60 to 75 Degrees F | 70% RH max |
| Consumer Brown Sugar | 2 Years | 60 to 75 Degrees F | 70% RH max |
| Industrial Light Brown Sugar | 6 Months | 60 to 75 Degrees F | 70% RH max |
| Industrial Dark Brown Sugar | 3 Months | 60 to 75 Degrees F | 70% RH max |
| Consumer Powdered Sugar | 2 Years | 60 to 75 Degrees F | 70% RH max |
| Industrial Powdered Sugar | 6 Months | 60 to 75 Degrees F | 70% RH max |
| Satin Set Fondant Sugar | 6 Months | 60 to 75 Degrees F | 70% RH max |
| Liquid Sucrose | 30 Days | 75 to 100 Degrees F | Proper storage tank** |

Sugar and sugar products do not have a shelf life that fit the "normal" definition of shelf life. Sugar and sugar products do not spoil. The worst that happens is they may turn hard making them unusable for the normal applications. The only reason they turn hard is due to improper storage conditions (large fluctuations in temperature combined with large changes in relative humidity). Brown sugar on the other hand could become hard due to very dry storage conditions or very cold temperatures.

In reality, granulated sugar under good storage conditions can keep indefinitely. As long as the sugar is not hard it is perfectly good to use after nay "shelf life date". Please keep in mind, sugar does not spoil.

**Liquid sucrose are an exception; they do spoil if improperly stored for long periods of time.

Recommended storage at 75 – 100 Degrees F. Maintain under positive pressure with filtered, UV treated air. A controlled environment enhances the storability of Liquid Sucrose.