

Reviewed: February 1, 2022

## Shelf Life and Recommended Storage Conditions

<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 fits 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, powdered and brown sugar under good storage conditions can keep indefinitely. As long as the sugar is not hard it is perfectly good to use after any "shelf life date". Please keep in mind, sugar does not spoil.

\*\*Liquid sucrose is 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.