

Product Name: Turbinado Sugar

Description: Turbinado Sugar is created by steaming unrefined raw sugar. It is an extract from sugar cane (*Saccharum officinarum*). Its color is similar to brown sugar, except it is much lighter. Turbinado Sugar is a fine grained specialty sugar.

Physical Properties

Appearance	Golden tan
Size	Minimum 35% + US #40 Screen
Size	Maximum 20% + US #20 Screen

Organoleptic Properties

Flavor	Sweet, subtle.
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Chemical Properties

Moisture	Maximum: 2 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 MPN/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 500 cfu/g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Bag in box or to customer specification.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product is a 100% pure, natural substance. It does not contain any artificial, synthetic or natural identical additives.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including



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meat, milk, seafood, eggs, honey or bone char.

Halal Status

This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.

SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

ALLERGEN STATEMENT FOR TURBINADO SUGAR

"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.



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Ingredient Statement

Sugar.

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	0.00	g
Carbohydrate	99.80	g
Moisture	0.03	g
Ash	0.17	g
Fat	0.00	g

Nutritional Analysis

Serving Size	100.00	g
Calories	399.00	
Total Fat	0.00	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	2.00	mg
Total Carbohydrates	99.80	g
Dietary Fiber	0.00	g
Sugars	99.19	g
Protein	0.00	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	12.00	mg
Iron	0.37	mg
Added Sugars	99.19	g
Vitamin D	0.00	mcg
Potassium	29.00	mg

This specification represents all package configurations for this product .

Our published limits are based on product that has been processed under good agricultural and good manufacturing practices and not on individual product analysis. Raw agricultural products will contain related foreign material. Product shall be manufactured and stored in accordance with current good manufacturing practices and conform to the Federal Food, Drug & Cosmetic Act and its Amendments. This specification is based on current crop attributes and availability, and is subject to change due to uncontrollable conditions in source countries. This information is confidential and disclosure is prohibited without written authorization from Woodland Foods, 3751 Sunset Ave., Waukegan IL 60087.



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container

Serving size 2 tsp (8g)

Amount per serving
Calories **30**

% Daily Value*

Total Fat 0 g **0%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 0 mg **0%**

Total Carbohydrate 8 g **3%**

Dietary Fiber 0 g **0%**

Total Sugars 8 g

Includes 8 g Added Sugars **16%**

Protein 0 g

Vitamin D 0.0 mcg **0%**

Calcium 1.0 mg **0%**

Iron 0.0 mg **0%**

Potassium 2.3 mg **0%**

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

TURBINADO SUGAR

Turbinado Sugar is a less processed variety of the sweet, white, crystalline sucrose most often used as an additive to foods to sweeten or add texture. Turbinado Sugar is produced by evaporating the water out of first-pressing sugar cane or sugar beet juice, and then spinning the resulting crystals in turbines to dry them.

- Raw, sweet sugar flavor
- Golden tan color
- Finely ground
- Naturally gluten free

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

- Use in baked goods and pastries where brown sugar is called for
- Sprinkle onto finished baked goods for added sweetness and shine
- Add to hot tea or coffee to sweeten

RECIPE

Double-Gingersnaps

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground ginger
- 1-1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground allspice
- 1/4 teaspoon salt
- 8 tablespoons (1 stick) unsalted butter, melted and cooled to just above room temperature
- 1/4 cup unsulfured molasses
- 1/3 cup granulated sugar
- 1/2 cup firmly packed brown sugar
- 1 large egg
- 3/4 cup diced Crystallized Ginger
- 1/2 cup Turbinado Sugar, for rolling

Position racks in upper and lower thirds of oven. Preheat oven to 350F. Line two baking sheets with parchment paper or silicone baking mats.

Whisk together flour, baking soda, ground ginger, cinnamon, allspice and salt in a medium-sized mixing bowl.

Combine butter, molasses, granulated and brown sugars and egg in a large mixing bowl. Stir together until well incorporated. Add dry mixture and Crystallized Ginger to wet mixture, and stir until there are no more streaks of dry flour. Dough will be soft.

Separate dough into 1/2-ounce pieces, and roll into balls. Roll balls in Turbinado Sugar, and place on prepared baking sheets, leaving 2 inches between them.

Bake for 10 to 12 minutes, rotating baking sheets back to front and top to bottom halfway through to ensure even baking.

Transfer cookies to cooling racks, and cool completely before serving

Makes 56 cookies

This seasonal classic boasts extra gingery heat from two forms of ginger. Dried ground ginger, along with cinnamon and allspice, creates a flavor base, while chunks of crystallized ginger add additional sweetness and chew.

INGREDIENTS

Sugar.

COUNTRY OF ORIGIN DECLARATION FOR
TURBINADO SUGAR

THIS PRODUCT ORIGINATES FROM UNITED STATES