

Sugars

Revised 2018

Storage Conditions

	White		Brown
	Granulated	Powdered	
Temperature	50-100°F (10-38°C)	50-100°F (10-38°C)	50-100°F (10-38°C)
Relative Humidity	60% or below	60% or below	60-70%
Storage Period	Less than 1 year	Less than 6 months	Less than 6 months
Note: Rotating of sugar stocks is recommended for all types.			

The white sugars include products designated as coarse, sanding, fine, extra-fine (x-fine), fruit (dessert), baker's special, and powdered (confectioner). The brown sugars include products designated as "raw" and all types from light to dark in color, including soft, coated and free-flowing brown sugars. It should be noted that Drivert, Easy Fond, and the free-flowing brown sugars may be stored under conditions similar to white sugars.

Storage Issues

White sugars are inclined to cake and not pour easily if moisture is available to be absorbed. They should be protected from all forms of moisture, high humidity, and condensation.

Brown sugars are inclined to dry out and become hard if held at too low a relative humidity or too high a temperature. High moisture can be absorbed, and they become more like a syrup rather than a granule. Brown sugar has a tendency to freeze at freezing temperatures due to its high moisture content.

All sugars can mold in the presence of excessively moisture or humidity. They do not develop off-flavors by themselves, but can absorb strong odors from other materials and become unfit for regular use.

Rapid changes in temperature promote moisture migration within packaged sugar products, resulting in point sources of high moisture and surface caking. This situation occurs more readily when sugar is transferred rapidly to storage temperatures below 50°F (10°C), but is not a significant problem within the recommended storage range of 50-100°F (10-38°C).

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