



Domino Foods, Inc.

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S. Michael Burchell

Sr. Director Global Corporate Quality

Subject: Shelf Life Guidelines

January, 2024

To: All Domino Foods, Inc. Valued Customers:

This letter outlines the shelf life guidelines for our products. All products should be evaluated for suitability of use at the end of the shelf life period assigned to each material.

For Dry Products (i.e., Dry Industrial, Raw Cane and Organic, Demerara, Soft Sugars, Retail, Distillate Powders, Grocery and Food Services items), the shelf life guidelines shown below are applicable with respect to caking properties only. Shelf life will be affected negatively by adverse storage conditions such as significant or rapid changes in temperature and/or humidity. When storing products in a region with a different climate from where they're manufactured, the desired storage conditions are <80°F and <70% RH. Products should never be stored in refrigerated or frozen conditions. The shelf life of USP/NF (pharmaceutical) products is the same as their respective non-pharmaceutical grades shown below. The physical, chemical or microbiological characteristics of any product will not deteriorate when stored appropriately. Re-assay of these products is not required. As stated above, these guidelines should be utilized to evaluate product for potential caking or lumping.

For Liquid Products, shelf life may be negatively affected by adverse storage conditions such as significant and rapid changes in temperature. These products should be stored in ambient conditions, never being permitted to freeze, unless specific temperature criteria is listed with the product below. An ultraviolet sterilization system under positive pressure is recommended for any liquid product stored in bulk tanks.

INDUSTRIAL PRODUCTS – DRY

All Granulated Sugar (except Industrial Bakers Special)	3 years
Amerfond®	6 months
Drivert®, Easy Fond®	4 months
Bakers Special Granulated Sugar (Industrial)	1 year
Brown Rice Syrup Solids and Rice Maltodextrin	1 year
Brownulated® Granulated and Qwik-Flo® Granules Products	12 months
Brownulated® Powdered and Qwik-Flo® Powder Products	9 months
C&H Powdered Sugar, C&H Fondant & Icing Sugar: 25/50/100# bags	1 year
C&H Colored Crystals	2 years
Confectioners 6X, Plain (without added cornstarch): 50/100# bags	1 month
Confectioners 6X, 10X, 12X with cornstarch and Non-GMO Confectioners 6X:	
• 25/50/100# bags and 40# boxes	1 year
• Totes	4 months
Di-Pac®	12 months
Dri-Flo® Special 75 Molasses	1 year

INDUSTRIAL PRODUCTS – DRY (continued...)

Maltoline® ME Medium	1 year
Set & Match®, Frost & Glaze, Nulofond®	6 months
Soft/Brown Sugars (includes Golden C® and Yellow D®):	
• 25/50/100# bags and 40# boxes	1 year
Steviol Glycosides (Reb A, Reb C, Reb D, Reb M, Blends)	3 years
Spray Dried Cane & Molasses Distillates	18 months

RAW CANE, ORGANIC AND DEMERARA GRANULATED SUGARS - DRY (25/50/100# bags)

Certified Organic Light/Dark Demerara Cane Sugar	2 years
Demerara Cane Sugar	2 years
Golden Granulated® Organic Raw Cane Sugar	3 years
Golden Granulated® Extra Fine Raw Cane Sugar	3 years
Golden Granulated® Raw Cane Sugar	3 years
Organic Raw Cane Sugar	3 years

RAW CANE AND ORGANIC POWDERED SUGARS - DRY

Golden Granulated® Organic Powdered Raw Cane Sugar	
• 25/50/100# bags	1 year
• Totes	4 months
Golden Granulated® Powdered Raw Cane Sugar	
• 25/50/100# bags	1 year
• Totes	4 months

ORGANIC SOFT SUGARS - DRY (25/50/100# bags)

Certified Organic Light/Medium/Dark Brown Sugar	1 year
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RETAIL RAW CANE, ORGANIC AND DEMERARA SUGARS - DRY

Demerara (including Packets)	2 years
Organic Brown Sugar	2 years
Organic Powdered Raw Cane Sugar	2 years
Organic Raw Cane Sugar (including Flip Top Canister)	2 years
Organic Turbinado Cane Sugar	2 years
Raw Cane Sugar (including Packets)	2 years

DISTILLATES - POWDERED

Sugar Cane Distillate Powder	24 months
Cane Molasses Distillate Powder	24 months

RETAIL, GROCERY AND FOOD SERVICE PRODUCTS

All Granulated Sugar (including retail Bakers Special)	3 years
Brown Sugar Packets and Pouches	1 year
C&H Colored Crystals	2 years
C&H Powdered Sugar: 25# bags	1 year
Confectioners 6X, 10X, 12X with cornstarch: 25# bags and 40# boxes	1 year
Confectioners 6X, 10X, 12X with cornstarch • 1/2/4/7# packages (in original sealed packages)	2 years
DominAde® Products	1 year
Erythritol / Stevia Blend	3 years
Granulated Stevia (Maltodextrin/Stevia) (Pouches)	2 years
Granulated Sucralose (Pouches)	2 years
Hot Chocolate (dry mix – all varieties)	2 Years
Lyle's Black Treacle	18 months
Lyle's Golden Syrup	3 years
Millhouse Molasses – 1 and 2.5 gallon Food Service Jugs	1 year
Organic Zing Zero Calorie (Dextrose/Stevia)	3 years
Pourable Brown - Flip Top Vase	18 months
Pressed Sugars (Dots and Cubelets)	3 years
Soft/Brown Sugars (includes Golden C® and Yellow D®): 25# bags and 40# boxes	1 year
Soft/Brown Sugars (includes Golden C® and Yellow D®): • 1/2/4/7# packages (in original sealed packages)	2 years
Sugar 'n Cinnamon	2 years
Washed Raw Sugar, Azucar de Cana	2 years
Zing Zero Calorie (Dextrose/Stevia)	3 years
Blue Aspartame	2 years
Pink Saccharin	2 years
Yellow Sucralose (Packets)	2 years
Non-Dairy Creamer	1 year

INDUSTRIAL PRODUCTS – LIQUID

No.1, No.2, LCMT, Amber, Liquicane® Type - 0	
• Bulk	1 month
• Packaged	2 months
Crystal 50, Medium, Low Calcium Invert Syrup, #11 Nulomoline®, Liquicane® Type – 50, FreshVert® Invert Syrup (>50°F), #7 Nulomoline® (>50°F)	
• Bulk	2 months
• Packaged	6 months
FreshVert® Invert Sugar (Creamy) (32-50°F) and Nulomoline® Congealed (32-50°F)	6 months
Grain Conversion Products (Brown Rice, Malted Barley and Tapioca Syrups)	
Organic and Conventional	
• Bulk (95 - 105°F)	1 month
• Packaged	6 months
Liquicane® Type - 90 and Nulomoline® Liquid	
• Bulk (95 - 105°F)	2 months
• Packaged (80 - 100°F)	6 months
Mate 'N Match™ Honey (>50°F)	6 months
Organic Blue Agave Nectar Syrups	
• Drums or Totes	2 years
Sugarcane Molasses and Brown Sugar Syrup Products	
• Bulk (95 - 105°F)	2 months
• Packaged	6 months

RETAIL RAW CANE AND ORGANIC LIQUIDS

Liquid Organic Raw Cane Sugar	1 year
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RAW CANE AND ORGANIC LIQUIDS

Golden Granulated® Liquid Raw Cane Sugar	
• Bulk	1 month
• Packaged	2 months
Golden Granulated® Liquid Organic Raw Cane Sugar	
• Bulk	1 month
• Packaged	2 months
Golden Granulated® Raw Cane Sugar Medium Invert Syrup	
• Bulk	2 months
• Packaged	6 months
Golden Granulated® Organic Raw Cane Sugar Medium Invert Syrup	
• Bulk	2 months
• Packaged	6 months
Certified Organic Molasses	
• Bulk (95 - 105°F)	1 month
• Packaged	6 months

DISTILLATES - LIQUID

Sugar Cane Distillate (Refrigerated storage conditions of 35 - 40°F)	18 months
Cane Molasses Distillate (Refrigerated storage conditions of 35 - 40°F)	1 year

The guidelines below relate to storage conditions of 65 - 80° F with a relative humidity of less than 70% for Rice and 40 - 65° F with a relative humidity of less than 70% for Rice Flour:

RICE (≥ 50 pounds) AND RICE FLOUR (Conventional and Organic)

White Rice	1 year
White Rice Flour	1 year
Brown Rice	6 months
Brown Rice Flour	6 months

RETAIL RICE (≤ 20 pounds) (Conventional and Organic)

White Rice	2 years
Brown Rice	1 year

We trust this information is sufficient. Should you require additional information, please feel free to contact us at QualityDocs-NA@asr-group.com.

Sincerely,



S. Michael Burchell
Senior Director Global Corporate Quality
for ASR Group



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Subject: Shelf Life vs. Expiration of Sugar Products

January, 2024

To: All Domino Foods, Inc. Valued Customers:

In response to customer inquiries regarding the published shelf-life guidelines and expiration dates of our products, the following explanation is provided. The published shelf life guidelines are specific to each product type and are strictly based on the period of time in which we are confident that the flow characteristics of the product will remain unchanged from the time of original production. During storage under the defined conditions, moisture loss or gain may result in the product caking or lumping.

In contrast, the analytical results for all parameters except moisture will not change during the entire stated shelf life period. Shelf life timing has been assigned to identify potential handling issues only, not the functionality or analysis of the product. Please remember that sugar has been used for years as a desiccant and preservative.

For the reasons above, we do not publish or mark our products with expiration dates. Customers should be confident that our granulated and powdered sugar products can be used indefinitely, while brown sugars can be used for a period of up to 3 years.

We trust this information is sufficient. Should you require additional information, please feel free to contact us at QualityDocs-NA@asr-group.com.

Sincerely,

S. Michael Burchell
Senior Director Global Corporate Quality
for ASR Group