

Subject: Shelf Life Guidelines

January, 2017

To: All Domino Foods, Inc. Valued Customers:

The product shelf life guidelines shown below are applicable with respect to caking properties only. Products should be evaluated for suitability of use at the end of the shelf life period assigned to each material. Product shelf life will be affected by adverse storage conditions such as changing temperature and humidity from the desired storage condition of <80°F and <70% RH. Unless otherwise specified, products should never be stored in refrigerated or frozen conditions. These conditions do not apply to all of the liquid products below.

The shelf life of USP/NF (pharmaceutical) products is the same as the respective non-pharmaceutical grade shown below. The physical, chemical and microbiological characteristics of all products will not deteriorate when stored under the above conditions. Re-assay of the products is not required. The guidelines below should be utilized to evaluate product for potential caking or lumping.

UNDER NORMAL AND CONSTANT STORAGE CONDITIONS OF LESS THAN 80°F and LESS THAN 70% RELATIVE HUMIDITY (See comment regarding refrigeration and freezing above)

**INDUSTRIAL PRODUCTS – DRY**

All Granulated Sugar (except Industrial Bakers Special)	3 years
Amerfond®, 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	6 months
Brownulated® Powdered and Qwik-Flo® Powder Products	4 months
C&H Powdered Sugar: 25/50/100# bags	1 year
Colored Crystals	2 years
Confectioners 6X, 10X Plain (without 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
Di-Pac®	8 months
Dri-Flo® Special 75 Molasses	1 year
Envision®, Super Envision® (<80°F and <60% RH)	2 years
Maltoline® ME Medium	1 year
Set & Match®, Frost & Glaze, Fondant & Icing Sugar, Nulofond®	6 months
Soft/Brown Sugars (includes Golden C® and Yellow D®): • 25/50/100# bags and 40# boxes	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) (<50°F) and Nulomoline® Congealed (<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
Lyle's Black Treacle	18 months
Lyle's Golden Syrup	2 years
Mate 'N Match™ Honey	6 months
Organic Blue Agave Nectar Syrups	
• Drum or Tote	2 years
Sugarcane Molasses and Refiner's Syrup Products	
• Bulk (95 - 105°F)	1 month
• Packaged	6 months

## **RAW CANE & 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 and package)	6 months

An ultraviolet sterilization system under positive pressure is recommended for any liquid product stored in bulk tanks.

**RETAIL, GROCERY AND FOOD SERVICE**

All Granulated Sugar (including retail Bakers Special)	3 years
Granulated Sucralose (Pouches)	2 years
Brown Sugar Packets and Pouches	1 year
Brownulated® - 14 ounce pouch and 10 ounce Flip Top Vase	1 year
Colored Crystals	2 years
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
C&H Powdered Sugar: 25# bags	1 year
DominAde® Products	1 year
Extra Fine Granulated / Stevia Blend (Light Sugar)	2 years
Erythritol / Stevia Blend	3 years
Honey Granules – Pouch & Flip Top Vase	1 year
Lyle's Black Treacle	18 months
Lyle's Golden Syrup	2 years
Maple Granules - Flip Top Vase	1 year
Millhouse Molasses – 1 and 2.5 gallon Food Service jugs	1 year
Organic Agave Nectar Syrup	3 years
Organic Zing Zero Calorie (Dextrose/Stevia)	3 years
Pressed Sugars (Dots, Tablets, and Cublets)	2 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
Tate & Lyle Flavored Syrups – Pure Cane including Classic, and Sugar Free	2 years
Washed Raw Sugar, Azucar de Cana	2 years
Zing Baking Blend (Cane Sugar/Stevia)	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

**RETAIL RAW CANE, ORGANIC AND DEMERARA SUGARS**

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

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

Raw Cane and Organic granulated sugars have an indefinite shelf life when stored between 60 - 70°F and a relative humidity of 40 - 50%. The guidelines below relate to storage conditions of 65 - 90°F and a relative humidity of less than 70%:

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

**RAW CANE AND ORGANIC POWDERED SUGARS (25/50/100# bags)**

Golden Granulated® Organic Powdered Raw Cane Sugar	1 year
Golden Granulated® Powdered Raw Cane	1 year

**ORGANIC SOFT SUGARS (25/50/100# bags)**

Certified Organic Light/Medium/Dark Brown Sugar	1 year
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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 (≥ 20 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 contact our Sales organization.