CASTER SUGAR
(BWAA)

Description: A very finely granulated sugar derived from beets.

Physical Properties

Appearance	White
Size	Max 5% on a US #40 sieve.

Organoleptic Properties

Flavor	Sweet, earthy aroma.

Chemical Properties

Moisture	Maximum: 1 %	Method: Halogen Thermogravimetric Analysis

Microbiological Properties

Standard Plate Count	Maximum: 10000 cfu/g	Method: FDA BAM or AOAC equivalent
Coliform	Maximum: 100 cfu/g	Method: FDA BAM or AOAC equivalent
Yeast	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent
Mold	Maximum: 1000 cfu/g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Bag in a box or to customer satisfaction.
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a cool, dry 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 meat, milk, seafood, eggs, honey or bone char.

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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.

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"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.

OliveNation
Your Secret Ingredient

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Ingredient Statement

Sugar

Product Certifications

Certified Kosher Parve

Proximate Analysis

Protein	0.00	g
Carbohydrate	99.90	g
Moisture	0.02	g
Ash	0.08	g
Fat	0.00	g

Nutritional Analysis

Serving Size	100.00	g
Calories	400.00	
Total Fat	0.00	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	0.00	mg
Total Carbohydrates	99.90	g
Dietary Fiber	0.00	g
Sugars	99.90	g
Protein	0.00	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	0.00	mg
Iron	0.00	mg
Added Sugars	99.90	g
Vitamin D	0.00	mcg
Potassium	0.00	mg

OliveNation
Your Secret Ingredient

CASTER SUGAR
(BAKER'S SPECIAL)

NON GMO

GLUTEN FREE

STORE IN A DRY, COOL PLACE.

Caster Sugar is a superfine variety of the sweet, white, crystalline sucrose. Its fine structure allows for it to dissolve quickly, making it a superior ingredient for confectionary use.

• White
• Finely ground
• Odorless, sweet

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 0.0 mg	0%
Iron 0.0 mg	0%
Potassium 0.0 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.

INGREDIENTS

Sugar

BASIC PREP

Ready to use. Add to taste.

SUGGESTED USES

• Use in place of granulated sugar in meringues, mousses and soufflés for a lighter, fluffier result
• Dissolves in cold beverages faster than larger granule sugar
• Sprinkle on fresh fruit such as grapefruit for breakfast

RECIPE

Lemon Meringue Pie

3 lemons
3 cups Caster Sugar/Baker's Special
8 tablespoons butter, room temperature
4 extra-large eggs at room temperature, 2 separated
1/8 teaspoon kosher salt
1/4 teaspoon cream of tartar
1 pre-baked pie crust

Zest the lemons and reserve. Juice the lemons and reserve.
Place the lemon zest and 1 1/2 cups of Caster Sugar/Baker's Special in a food processer and pulse until the zest is as fine as the sugar. Beat the butter and sugar mixture in a standing mixer until fluffy. Add 2 whole eggs 1 at a time, and then add 2 yolks 1 at a time. Add the lemon juice and salt and mix well to combine. Pour this mixture into a 2 quart saucepan and heat over low, stirring constantly until the mixture is thickened and reaches 170°. Remove the curd and spread it thin on a clean pan to cool quickly. Lay a piece of plastic wrap over it to prevent skin from forming.
In a large bowl add the 2 egg whites and cream of tartar. Beat on medium high until soft peaks form then add the remaining Caster Sugar/Baker's Special 1/2 cup at a time. As the sugar is added it will dissolve in the egg whites, then more is added.
Spread the lemon curd into the pre-baked crust so the top is smooth. Add the meringue in dollops and spread to cover the lemon curd. Chill the pie for 2 hours.
Heat a broiler to medium.
Place the pie under the broiler to burn the meringue for the signature appearance. This should take only seconds. Refrigerate again until ready to serve.

Yield: 1 pie/serves 8

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THIS PRODUCT ORIGINATES FROM UNITED STATES