

Technical data sheet

Raw cane sugar - DEMERARA

Product description:

Raw cane sugar of DEMERARA quality

Geographical origin: Belize
Mauritius
Colombia
Swaziland
Other origins on request

Botanical origin:

sugar cane

Composition:

100% sugar

Technical Parameters

1. Organoleptic Analysis

Shape	crystalline
Colour	brown - amber
Smell	typical
Taste	sweet

2. Chemical – physical Analysis

Polarization	≥ 98%
Loss on drying	max. 0,20%
Ashes	max. 0.40%
SO ₂	≤ 10 mg/kg
Colour	1700 / 3000 unit ICUSMA
Medium granulometry	0,9 – 1,2 mm

3. Microbiological Analysis

Mesophilic bacteria	max. 500 CFU / g
Yeasts	max. 100 CFU / g
Moulds	max. 100 CFU / g
Salmonella	absent in 25 gr

Packaging

Paper bags: 15 Kg, 20 Kg, 25 Kg

Big Bag: 1000 Kg, 1100 Kg, 1200 Kg

Packs 1 Kg

Paper sachets: 3 g, 4 g, 5 g

Nutritional Values *For 100 g*

Energy	1696 Kj/398 Kcal
Fat	0 g
of which saturated	0 g
Carbohydrates	99.4 g
of which sugars	99.4 g
Protein	0 g
Salt	0 g

Storage Conditions

Temperature 15 – 25 °C

Relative humidity < 70 %

Avoiding chemical, physical or microbiological cross-contaminations.

Shelf life

Under the above-mentioned storage conditions, the shelf - life of sugar is unlimited

Allergen information

The product does not contain allergens in accordance with EC Regulation 1169/2011 (Annex II)

GMO information

The raw material used is GMO-free

No additives resulting from genetic manipulation are used during sugar production