

## Technical data sheet

### Raw cane sugar - GOLDEN

#### Product description:

Raw cane sugar of GOLDEN quality

**Geographical origin:** Mauritius  
Guatemala  
Colombia  
Swaziland  
Other origins on request

#### Botanical origin:

sugar cane

#### Composition:

100% sugar

#### Technical Parameters

##### 1. Organoleptic Analysis

Shape	crystalline
Colour	light brown - golden
Smell	typical
Taste	sweet

##### 2. Chemical – physical Analysis

Polarization	≥ 98%
Loss on drying	max. 0,20%
Ashes	max. 0.40%
SO <sub>2</sub>	≤ 10 mg/kg
Colour	800 / 1200 unit ICUSMA
Medium granulometry	0,6 – 1,0 mm

##### 3. Microbiological Analysis

Total bacterial count	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