

TECHNICAL SPECIFICATION SHEET

Product name: Fine Demerara

Product description:

A golden brown sugar with fine sparkling crystals enrobed in cane molasses. It is free flowing and has the rich flavour of traditional Demerara sugar. The product is made from the cane juice by a natural process i.e. without chemicals or additives. It is ideal for sweetening coffee, sprinkling on cereals, in muesli production and as a crunchy topping for cakes as well as fruits.

Food safety:

Fine Demerara productions adopt HACCP procedures and undergo a process of Quality Assurance to render the product fit for human consumption.

Country of origin:

Mauritius

Shelf Life:

The product does not require a best before date (Ref. SI 1996 No. 1499, Food Labelling Regulation 1996, Part II, paragraph 22).

Storage Instructions: Stored in cool, dry conditions free from rodent and insect infestation and such as to prevent contamination from external sources.

The Product is Free From Genetically Modified Ingredients – GMO Free

This product has been treated WITHOUT using Ionising radiation (irradiation)

The product is suitable for Vegetarians

The product is suitable for Vegans

The product is suitable for Halal requirements

The product is suitable for Kosher requirements

ORGANOLEPTIC STANDARD :

Appearance and texture: Free flowing with homogeneous golden brown granular crystals.

Colour: Golden brown

Flavour: Typical molasses flavour. No added flavour. Product is free from rancid & off flavours.

Aroma: Typical of brown sugar / Molasses. No off odour.

NUTRITIONAL VALUES :

Carbohydrate (%) :	99.4
Energy KJ/100g :	1655
Fat (g/100g) :	<0.48
Protein (g/100g) :	0.034
Phosphorus (mg/100g) :	1.2
Sodium (mg/100g) :	0.5
Potassium (mg/100g) :	53.0
Iron (mg/100g) :	0.15

PHYSICAL AND CHEMICAL STANDARD :

Polarisation value (% Sucrose) :	98.60 – 99.50 °Z
Reducing Sugars :	0.30 Max
Ash (%) :	0.30 Max
Colour (I.U) :	1500 - 2000
Moisture (%) :	0.15 Max
Particle Size (mm) :	Homogenous crystals, M.A : 0.70 mm
Pesticides :	< detection limits
Heavy Metals (ppm) :	Pb: <0.1; Cu: < 2.0; As: < 1.0; Hg: < 0.02; Cd: < 0.05

MICROBIOLOGICAL STANDARD :

Parameter	Target	Units
Aerobic Plate Count	< 5000	CFU/10G
Yeast	< 500	CFU/10G
Moulds	< 500	CFU/10G
Coliforms	Absent	CFU
Escherichia Coli	Absent	CFU
Enterobacteraceae	Absent	CFU
Salmonella	Absent	CFU
Staphylococcus aureus	Absent	CFU
Group D Streptococci	Absent	CFU
Bacillus Cereus	Absent	CFU
Clostridium perfringens	Absent	CFU
Pseudomonas aeruginosa	Absent	CFU

ALLERGEN DATA :

Allergen	Risk of cross contamination Present (Yes), Absent (No)	Details
Cereals containing gluten and their derivatives (e.g. Wheat, Rye, Barley, spelt, kamut)	No	
Crustaceans and crustacean derivatives	No	
Fish and fish derivatives	No	
Eggs and egg derivatives	No	
Peanuts and peanut derivatives	No	
Soybeans and soybean derivatives	No	
Milk and milk derivatives	No	
Lactose and lactose derivatives	No	
Nuts and nut derivatives	No	
Celery and Celery derivatives	No	
Mustard and mustard derivatives	No	
Sesame seeds and their derivatives	No	
Sulphur dioxide and sulphites (If present, give ppm of SO2 in finished product)	No	