

TECHNICAL SPECIFICATION SHEET

Product name: Golden caster

Product description:

A sparkling golden coloured, dry and free flowing sugar with a subtle buttery taste. It is used as a substitute for white Refined sugar in tea, cereals as well as in jam, marmalade and wine making. It is also used for cake and biscuit making. The product is made from cane juice by a natural process i.e. without chemicals or additives.

Food safety:

Golden Caster production adopts HACCP procedures and undergoes 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 colored fine 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 :	1618
Fat (g/100g) :	<0.14
Protein (g/100g) :	0.01
Phosphorus (mg/100g) :	3.2
Sodium (mg/100g) :	0.1
Potassium (mg/100g) :	15.8
Iron (mg/100g) :	0.045

PHYSICAL AND CHEMICAL STANDARD :

Polarisation value (% Sucrose) :	Min 99.20 °Z
Reducing Sugars :	0.15 Max
Ash (%) :	0.20 Max
Colour (I.U) :	600 - 1200
Moisture (%) :	0.10 Max
Particle Size (mm) :	Homogenous crystals, M.A : 0.46 – 0.55 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	