

TECHNICAL SPECIFICATION SHEET

Product name: Dry Demerara

Product description:

A free flowing golden coloured sugar with homogeneous sparkling crystals with a subtle buttery taste and a rich aroma owing to the presence of cane molasses enrobing each crystal. 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:

Demerara sugar production adopts BRC standard procedures and undergoes a process of Quality Assurance to render the product fit for human consumption.

Country of origin:

Mauritius

Country of Manufacture:

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 (15° to 25°C, < 70% relative humidity recommended), free from rodent and insect infestation and such as to prevent contamination from external sources. Store away from direct sunlight, draughts and sources of ignition.

Certification: Kosher, Halal and BRC.

Other declaration:

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 and Vegans

PACKING MATERIAL:

Packaging format: 1050 kg / 50 kg / 25 kg

Characteristics: Low water vapour permeability & Food grade

ORGANOLEPTIC STANDARD :

Appearance and texture: Free flowing with homogeneous golden coloured 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 :

Component	Content per 100g
Carbohydrate (g) :	99.4
of which sugars (g) :	99.4
Energy (KJ/Kcal):	1655/397
Fat (g) :	<0.48
of which saturates (g)	<0.48
Protein (g) :	0.034
Sodium (g) :	<0.5
Dietary fibre (g) :	<0.2

PHYSICAL AND CHEMICAL STANDARD :

Polarisation value (% Sucrose) :	98.60 – 99.50 °Z
Reducing Sugars :	0.30 Max
Ash (%) :	0.30Max
Colour (I.U) :	1500 – 2000
Moisture (%) :	0.15 Max
Particle Size (mm) :	Homogeneous crystals M.A : 0.90 – 1.20 mm
Pesticides :	According to EU regulation on maximum residue limit (MRL)
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	/ 10g
Escherichia Coli	Absent	/ 10g
Enterobacteriaceae	Absent	/ 10g
Salmonella	Absent	/ 25g
Staphylococcus aureus	Absent	/ 25g
Group D Streptococci	Absent	/ 10g
Bacillus Cereus	Absent	/ 10g
Clostridium perfringens	Absent	/ 10g
Pseudomonas aeruginosa	Absent	/ 25g

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	> 10 ppm	