

TECHNICAL SPECIFICATION SHEET**Product name:** Coffee Crystals**Product description:**

A subtly flavoured unrefined sugar with large deep golden brown, dry and free flowing crystals. It has a rich crunchy texture as well as an aromatic and subtle flavour of natural cane molasses. It is used as an ideal coffee sweetener as well as a topping for cakes, biscuits, Ice-creams, and crumbles dishes. The product is made from cane juice by a natural process i.e. without chemicals or additives.

Food safety:

Coffee Crystals production adopts HACCP 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 free from rodent and insect infestation and such as to prevent contamination from external sources.

Certification: Kosher, Halal and BRC. (Copy of certificate can be supplied on request)

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 large golden brown 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 (%) :	98.5
of which sugars (g) :	98.5
Energy KJ :	1531
Fat (g) :	0.03
of which saturates (g)	0.03
Protein (g) :	0.05
Phosphorus (mg) :	5.8
Sodium (mg) :	0.7
Potassium (mg) :	42.0
Iron (mg) :	0.21

PHYSICAL AND CHEMICAL STANDARD :

Polarisation value (% Sucrose) :	Min 99.50 °Z
Reducing Sugars :	0.40 Max
Ash (%) :	0.40 Max
Colour (I.U) :	2000 - 3000
Moisture (%) :	0.20 Max
Particle Size (mm) :	Homogenous crystals, M.A : 2.0 – 3.0 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	10g
Escherichia Coli	Absent	10g
Enterobacteraceae	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	No	