

**TECHNICAL SPECIFICATION SHEET****Product name:** Molasses Sugar**Ingredients:**

Cane juice extracted from sugarcane plant

**Product description:**

A soft moist sugar with fine grained dark brown crystals, rich in natural molasses which give it its sticky texture, special flavour and aroma. It is used in confectionery, in baking more specially in spicy fruitcakes and gingerbread as well as in the preparation of savoury dishes and sweet and sour sauces. This product is made from cane juice by a natural process i.e. without chemicals and additives.

**Food safety:**

Molasses 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:** Store in cool, dry conditions (15 to 25°C.>70% Relative Humidity recommended) . Store away from direct sunlight, draughts and sources of ignition. In certain whether conditions this sugar may harden. To soften, place the sugar in a basin, cover with a damp cloth and leave overnight. free from rodent and insect infestation and such as to prevent contamination from external sources.

**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

**Packaging material:**

Packaging format: 50kg / 25kg

Characteristics: Low water vapor permeability & Food grade

### ORGANOLEPTIC STANDARD

**Appearance:** A moist appearance of fine dark brown crystals.

**Texture:** Fine grained crystals

**Colour:** Dark 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 (%) :	93.2
- of which sugars (g)	93.2
Energy KJ/100g :	1603 / 377
Fat (g/100g) :	<0.1
- of which saturates (g)	<0.1
Protein (g/100g) :	0.9
Dietary fiber (g) :	<0.1
Salt (g) :	0.28

### PHYSICAL AND CHEMICAL STANDARD

Polarisation value ( % Sucrose) :	85.00 – 90.00 °Z
Reducing Sugars :	4.00 Max
Ash (%) :	4.00 Max
Colour (I.U) :	>45000
Moisture (%) :	5,50 Max
Particle Size (mm) :	Homogenous crystals, M.A : 0.30 – 0.40 mm
Pesticides :	According to EU regulations 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	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	

