

TECHNICAL SPECIFICATIONS

Product name	Golden Light Special		
Ingredient	Cane juice extracted from Sugar cane plant (Saccharum officinarum)		
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 without the use of any additives.		
Supplier	KONSONETAS Naglio g. 12-58, LT-52370 Kaunas Lithuania Tel: +370 37 999975 Email: info@konsonet.eu Web: www.konsonet.eu		
Country of Origin:	Mauritius	Country of manufacture:	Mauritius
Food Safety	Golden Light Special production adopts HACCP procedures and undergoes a process of Quality Assurance to render the product fit for human consumption.		
Shelf Life	The product does not require a best before date (Ref. SI 1996 No. 1499, Food Labelling Regulation 1996, Part II, paragraph 22)		
Safe Storage conditions	Store in cool dry conditions (15 to 25°C, < 70 % Relative Humidity recommended). Store away from direct sunlight, draughts and sources of ignition.		
Certification	Kosher , Halal and BRCGS <i>(Copy of certificate can be supplied on request)</i>		
<u>Other Declaration</u>	Product Free From Genetically Modified Ingredients		
	Product has not been treated using Ionising radiation (irradiation)		
	Suitable for Vegetarians and Vegans		

PACKAGING MATERIAL:

Packaging format	1050 kg / 50 kg / 25 kg
Characteristics	Low water vapour permeability & Food grade

ORGANOLEPTIC STANDARD:

Aspect	Standard
Appearance	Free flowing with homogeneous golden coloured crystals.
Texture	Large granular, crystalline
Colour	Golden Light 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 DATA:

Component	Content per 100g
Energy [KJ]/ [Kcal]	1618/400
Fat [g] of which saturates [g]	< 0.14 < 0.14
Carbohydrate [g] of which sugars[g]	99.5 99.5
Protein [g]	<0.1
Dietary Fibre [g]	0.1
Salt [g]	0.1

PHYSICAL AND CHEMICAL STANDARD:

Parameter	Specifications
Polarisation value (% Sucrose)	Min 99.4 °Z
Reducing Sugars	0.15 Max.
Ash (%)	0.20 Max
Moisture (%)	0.10 Max
Colour (I.U)	400 – 800
Particle Size (mm)	Homogenous crystals, M.A: 0.60 – 0.85 mm.
Pesticides residues:	According to EU regulation on maximum residue limit (MRL)
Heavy Metals (ppm)	Pb: Max: 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	

This product does not contain the following allergenic components

Cereals containing gluten and their products thereof
 Crustaceans and products thereof
 Fish and products thereof
 Eggs and products thereof
 Peanuts and products thereof
 Soybeans and products thereof
 Milk and products thereof (incl. lactose)
 Nuts and products thereof
 Celery and products thereof
 Mustard and products thereof
 Sesame seeds and products thereof
 Lupin and products thereof
 Molluscs and products thereof
 Sulphur dioxide and sulphites > 10 ppm