

TECHNICAL SPECIFICATIONS

Product name	Light Muscovado
Product Description	A soft, fine-grained sugar with light brown crystals. It has a rich aroma and a soft flavour produced from rich cane juice without the use of additives. It is used in confectionary, in the baking industry, and is ideal for cake, biscuit and pudding recipes.
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	Light Muscovado production adopts BRC Standard 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 and slightly humid conditions (15 to 25°C, > 70 % Relative Humidity recommended). Store away from direct sunlight, draughts and sources of ignition. In certain weather conditions this sugar may harden. To soften, place the sugar in a basin, cover with a damp cloth and leave overnight.
Certification	Kosher , Halal and BRC <i>(Copy of certificate can be supplied on request)</i>

Other Declaration

Product Free From Genetically Modified Ingredients

Product has not been treated using Ionising radiation (irradiation)

Suitable for Vegetarians and Vegans

PACKAGING MATERIAL

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

ORGANOLEPTIC STANDARD:

Aspect	Standard
Appearance	A sticky appearance of fine brown crystals.
Colour	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]	1668/392
Fat [g] of which saturates [g]	< 0.1 < 0.1
Carbohydrate [g] of which sugars[g]	97.6 97.6
Protein [g]	0.3
Dietary Fibre [g]	<0.1
Salt [g]	0.03

PHYSICAL AND CHEMICAL STANDARD:

Parameter	Specifications
Polarisation value (% Sucrose)	93.00 – 97.00 °Z
Reducing Sugars	2.00 Max.
Ash (%)	2.00 Max
Moisture (%)	1.50 Max
Colour (I.U)	7000 – 10000
Particle Size (mm)	Homogenous crystals, : 0.3 – 0.4 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	
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