

PRODUCT INFORMATION

See also www.organic.nl

| | |
|---------------------------------------|---|
| Product | Organic Cane sugar light golden |
| Code | 21310 |
| Country of agricultural origin | Brazil |
| Country of last processing | Brazil |
| Last update | 02-03-2021 |
| This product is | Organic and not genetically modified or irradiated |

| | |
|--------------------|--|
| Production | |
| Ingredients | Organic sugar cane |
| Additives | No additives |
| Process | Reception of cane sugar at the factory, milling, pH adjusting by adding lime, sterilisation of juice (105 °C), clarification, pre-heating, evaporation, flotation(separation), filtration(syrup filter), vacuum pans, centrifuges, drying, packing, metal detection. (ferrous (1.5mm), non-ferrous (2.0mm) and stainless steel (2.0mm)) |

| | |
|-----------------------------|-------------------------------------|
| Sensorial properties | |
| Smell | Product specific, neutral |
| Colour | Golden light < 400 Icumsa |
| Taste | Sweet, without off flavour |
| Appearance | Sugar crystals |

| | |
|--------------------------|------------------------------------|
| Packing | |
| Net content | 25 kg |
| Kind of packing | Multi-layer kraft paper bag |
| Pieces per pallet | 30 |

| | |
|---------------------------|---------------------------------|
| Shelf life | |
| Storage conditions | Cool, dry and dark |
| Minimum shelf life | 4 years after production |

| Nutritional values (per 100 gram) | | (from supplier) |
|-----------------------------------|---------------------|---|
| Energy | 1680 KJ 400 Kcal | |
| Protein (g) | 0 | |
| Fat (g) | 0 | Sucrose: 98.5 – 99.9 Glucose + fructose: 0.03 – 0.10 |
| Carbohydrates (g) | 99.5 | Sugars: 99.5 |
| Salt (g) | 0 | |

| Analytical properties | |
|------------------------------|--------|
| Polarization °Z | > 99.5 |
| ICUMSA | < 400 |
| Insoluble impurities (PPM) | < 200 |
| Moisture (%) | < 0.05 |
| Ash (%) | < 0.07 |
| Black spots (/100g) | < 20 |
| Magnetized particles (mg/kg) | < 1 |
| Gravimetric residue | < 50 |
| Sulphite (mg/kg) | < 1 |
| Granulometry AM (mm) | < 0.8 |
| CV (%) | < 27 |

| Microbiological Properties | |
|--------------------------------|--------|
| Heterotrophic bacteria (cfu/g) | < 150 |
| Moulds & yeasts (cfu/g) | < 10 |
| Total coliforms (cfu/g) | Absent |
| Salmonella (cfu/25g) | Absent |

| Allergy list (+ = present, - = absent and * = possible cross contamination) | | | |
|---|---|--|---|
| Cow's milk protein | - | Peanuts/groundnuts (-derivatives) | - |
| Lactose or milk sugar | - | Peanutoil | - |
| (Chicken) egg | - | Sesame | - |
| Soya protein (-derivatives) | - | Sesame-oil | - |
| Soya oil | - | Glutamate added E620-E625 | - |
| Gluten | - | Sulfite E220-E228 | - |
| Wheat | - | Benzoic acid/Parabens E210-E213 | - |
| Rye | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 | - |
| Beef (-derivatives) | - | Tartrazine E102 | - |
| Pork (-derivatives) | - | Cinnamon | - |
| Chicken (-derivatives) | - | Vanillin | - |
| Fish | - | Coriander | - |
| Shell-fish | - | Celery | - |
| Corn /Maize (-derivatives) | - | Umbelliferae | - |
| Cocoa | - | Carrot | - |
| Yeast | - | Lupine | - |
| Pulses | - | Mustard | - |
| Nuts (-derivates) | - | Mollusc (- derivates) | - |
| Nut-oil | - | | |

| Acceptable for: | |
|-------------------|-----|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | Yes |
| Halal-certified | Yes |
| NOP-certified | Yes |
| Fairtrade IBD | Yes |