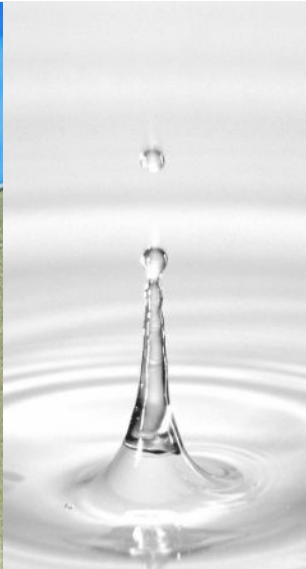


Brown Cane Sugar

Standard Demerara – Type



PRODUCT INFORMATION



Product Description

Brown Cane Sugar is made from brown, pleasantly caramel–type tasting sugar syrups by crystallization.

Brown Cane Sugar is particularly suitable where apart from sweetness the natural characteristic cane flavour, aroma and colour make a unique contribution to the final product’s organoleptic properties, for example muesli, bakery products, herb sweets or liqueurs and cough–syrup.

Specification

Brown Cane Sugar is a foodstuff and has been produced in accordance with the relevant provisions of European Law, governed in particular Regulation (EC) No 178/2002 “laying down the general principles and requirements of food law, establishing the Food Safety Authority and laying down procedures in matters of food safety”.

Physical and Chemical Parameters

Parameter	Unit	Min	Max	Method
Colour in solution	ICUMSA–Units	2000	6000	ICUMSA ⁽¹⁾
Ash content	g/100 g		0,3	ICUMSA ⁽¹⁾
Polarisation	°Z	98,5		ICUMSA ⁽¹⁾
Invert sugar content	g/100 g		0,3	ICUMSA ⁽¹⁾
Moisture	g/100 g		0,15	ICUMSA ⁽¹⁾
SO ₂ –content	mg/kg		10	ICUMSA ⁽¹⁾

(1) ICUMSA = International Commission for Uniform Methods of Sugar Analysis

Microbiological Parameters

Parameter	Sample size	Upper guidance value	Method
	g	cfu	
Mesophilic bacteria	1	200	ICUMSA ⁽¹⁾
Yeasts	1	100	ICUMSA ⁽¹⁾
Moulds	1	100	ICUMSA ⁽¹⁾

(1) ICUMSA = International Commission for Uniform Methods of Sugar Analysis.

Crystal size

Mean aperture: app. 0,7 – 1,2 mm
C.V. (%): max. 40

Additional Information

Labelling

A possible sales denomination is "Brown Cane Sugar".

Nutritional information

100 g Brown Cane Sugar contain:

Energy value:	1683 (396)	kJ (kcal)
Fat:	0	g
of which saturates:	0	g
Carbohydrates:	99	g
of which sugars:	99	g
Protein:	0	g
Salt:	0	g

Allergens

Brown Cane Sugar does not require allergen labelling according to Regulation (EU) No 1169/2011.

GMO

Brown Cane Sugar does not require labelling according to Regulations (EC) No 1829/2003 and (EC) No 1830/2003 "concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms".

Sensory characteristics

Appearance:	brown crystals
Odour:	pleasantly aromatic
Taste:	aromatic, caramel like, full-flavoured, sweet

