

Black Cane Treacle Syrup 20 – 80

Revision Date: 11 Jul	y 2022	Specification Number: T-N9600	Revision Number: 3.0
Product Code	N9600		

Alternative names Cane molasses or Partially inverted refiners syrup.

Product Description

A thick black invert formed of a combination of sucrose, glucose and fructose found naturally in sugar cane. Also commonly described as a 'molasses'. It has a powerful and slightly bitter flavour.

The typical applications for this product include brewing, dark table sauces, rich cakes and liquorice.

Ingredient Declaration: Cane molasses (sulphites), Partially inverted refiners syrup or Sugarcane syrup.

Botanical Source of sugar: Sugar cane.

Chemical and Physical Characteristics

Total Sugars* Invert*	48 – 74%. 16 – 24%.
Sucrose*	32 – 50%.
Ash*	5 – 14%.
Solids (refract. uncorr.)	79.5 – 80.5 Brix.
pH (50°Bx)	4.2 - 6.2.
Loading temperature (bulk)	45°C min.

*On a wet basis.

Microbiological Characteristics

Mesophilic bacteria/g	500 cfu max.
Yeasts/g	100 cfu max.
Moulds/g	100 cfu max.
Salmonellae	Not detected in 25g.
E. Coli	Not detected in 1g.
Staph Aureus	Not detected in 1g.

Food Safety

SO2	≥10 mg/kg.
Lead	5 mg/kg max.
Arsenic	1 mg/kg max.

Packaging

The product is available in bulk tanker.

Shelf Life

For deliveries in a bulk tanker, the recommended storage time is six months.

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Issued by: E. Akerman

Approved by: P. Davidson

T&L Sugars Ltd reserve the right to amend product specifications subject to giving reasonable notice to the customer.

Product Specification



Storage Conditions

The recommended storage conditions for the product in bulk format is a closed pre-sterilised stainless steel tank suitably vented, self-draining, preferably lagged and fitted with microbiological air filters. Avoid conditions leading to condensation above the liquor.

For bulk tankers, at high temperatures, treacles can undergo a chemical degradation that results in generations of heat and gas formation. This can result in the pressurising of sealed containers or the frothing over vented storage tanks. For this reason, the use of steam or direct heating should not be used.

Allergen Status: The product may contain SO2 in excess of 10 mg/kg. This is as a result of carryover from the raw sugar it is made from.

GMO Status: This product is not derived from a genetically modified crop and does not contain GM materials as defined by European commission Regulations 2003/1829/EC and 2003/1830/EC.

Place of Production/ Packaging: This product is produced in the UK from raw cane sugar of non-UK Origin.

Origin of primary production: Cane sugar is non-UK origin (See Country of origin statement)

Fair Trade: This product may be available as Fair Trade.

Religious certification: Kosher Pareve (non-Passover) and Halal.

Mandatory Nutritional Information (per 100g) *

Energy (kJ)	1163
Energy (kcal)	274
Fat (g)	0
of which saturates (g)	0
Carbohydrate (g)	67
of which Sugars(g)	67
Protein (g)	1.2
Salt (g)	0.45

Additional Nutritional Information (per 100g) *

Water (g)	22
Sodium (mg)	180
Fibre (g)	0

*Reference regarding nutrition data: Nutrient values from sugar industry standard data and McCance and Widdowson 8th Edition. Energy values are calculated from these figures.

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