

## Light Brown Soft Sugar

Revision Date: 31<sup>st</sup> October 2022

Specification Number: BBRW-LBSS

Revision Number: 1.0

**Alternative names** Pure cane sugar, Cane sugar, Sugar, Brown sugar, Light soft brown sugar.

### Product Description

A moist sugar with fine, quick dissolving crystals and a golden appearance. The moisture, colour & flavour come from molasses extracted as part of the cane sugar refining process.

Light brown soft cane sugar is used in a range of applications including baked goods, sauces, cookies, caramels, cereals, desserts and crumb toppings. Contributing colour, a subtle flavour, texture and a moistness from molasses, soft cane sugars are used widely in domestic, professional and industrial settings.

**Ingredient Declaration:** Cane sugar, Cane molasses, invert sugars

**Botanical Source of sugar:** Sugar cane.

### Chemical and Physical Characteristics

Total Sugars	98%.
Invert Sugars	0.8-1.2
Water	1.2%-2.0%.

### 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.

### Food Safety

SO <sub>2</sub>	<10 mg/kg.
-----------------	------------

### Packaging

The product is available in 3kg, 1kg and 500g pack sizes.

### Shelf Life


Cane sugar will remain in good condition if stored in a cool, dry place.

Retailer pack sized product is printed with 18 months durability labelling on each pack. This is labelled up stating 'best before end; month year'.

Issued by: M. Castro



Approved by: P. Davidson



# Product Specification

## Storage Conditions

Store in ambient conditions, avoiding extremes in temperature and humidity.

## Allergen Status

This product is Allergen free as defined by European Regulation (EU) 1169/2011 and European Commission Regulation (EC) 41/2009 (Gluten  $\leq$  20ppm).

## GMO Status

This product is not derived from a genetically modified crop and does not contain GM materials as defined by European Commission Regulations (EC) 1829/2003 and (EC) 1830/2003.

## Place of Production/ Packaging:

Sugar- This product is produced in the UK using raw cane sugar of non-UK Origin.

Cane molasses- EU, ACP

Invert sugars - EU, ACP

**Religious certification:** Kosher Pareve (non Passover) suitable, Halal suitable.

## Mandatory Nutritional Information (per 100g)\*

Energy (kJ)	1,666
Energy (kcal)	392
Fat (g)	0
of which saturates	0
Carbohydrate (g)	98
of which Sugars	98
Protein (g)	0
Salt** (g)	0

Issued by: M. Castro



Approved by: P. Davidson

