

# TECHNICAL SPECIFICATION SHEET

## Product name: Molasses Sugar

### Ingredients:

Cane juice extracted from sugarcane plant

### Product description:

A soft moist sugar with fine grained dark brown crystals, rich in natural molasses which give it its sticky texture, special flavour and aroma. It is used in confectionery, in baking more specially in spicy fruitcakes and gingerbread as well as in the preparation of savoury dishes and sweet and sour sauces. This product is made from cane juice by a natural process i.e. without chemicals and additives.

### Food safety:

Molasses sugar production adopts BRC standard procedures and undergoes a process of Quality Assurance to render the product fit for human consumption.

### Country of origin:

Bangladesh

### Country of manufacture:

Bangladesh

### Shelf Life:

The product does not require a best before date ( Ref. SI 1996 No. 1499, Food Labelling Regulation 1996, Part II, paragraph 22).

**Storage Instructions:** Store in cool, dry conditions (15 to 25°C.>70% Relative Humidity recommended) . Store away from direct sunlight, draughts and sources of ignition. In certain whether conditions this sugar may harden. To soften, place the sugar in a basin, cover with a damp cloth and leave overnight. free from rodent and insect infestation and such as to prevent contamination from external sources.

### Clarification: Halal

### Other declaration:

The Product is Free From Genetically Modified Ingredients – GMO Free This product has been treated WITHOUT using Ionising radiation (irradiation) The product is suitable for Vegetarians and vegans

### Packaging material:

Packaging format: 50kg / 25kg

Characteristics: Low water vapor permeability & Food grade

## **ORGANOLEPTIC STANDARD**

**Appearance:** A moist appearance of fine dark brown crystals.

**Texture:** Fine grained crystals

**Colour:** Dark 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 VALUES**

Carbohydrate (%) :	93.2
- of which sugars (g)	93.2
Energy KJ/100g :	1603 / 377
Fat (g/100g) :	<0.1
- of which saturates (g)	<0.1
Protein (g/100g) :	0.9
Dietary fiber (g) :	<0.1
Salt (g) :	0.28

## **PHYSICAL AND CHEMICAL STANDARD**

Polarisation value ( % Sucrose) :	85.00 – 90.00 °Z
Reducing Sugars :	4.00 Max
Ash (%) :	4.00 Max
Colour (I.U) :	>45000
Moisture (%) :	5.50 Max
Particle Size (mm) :	Homogenous crystals, M.A : 0.30 – 0.40 mm
Pesticides :	According to EU regulations 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	CFU
Escherichia Coli	Absent	CFU
Enterobacteracae	Absent	CFU
Salmonella	Absent	CFU

*Staphylococcus aureus*

Absent CFU

*Group D Streptococci*

Absent CFU

*Bacillus Cereus*

Absent CFU

*Clostridium perfringens*

Absent CFU

*Pseudomonas aeruginosa*

Absent CFU

### ALLERGEN DATA

Allergen

Risk of cross  
contamination Present  
(Yes), Absent (No)

Details

Cereals containing gluten and their  
derivatives (e.g. Wheat, Rye, Barley, spelt, kamut)

No

Crustaceans and crustacean derivatives

No

Fish and fish derivatives

No

Eggs and egg derivatives

No

Peanuts and peanut derivatives

No

Soybeans and soybean derivatives

No

Milk and milk derivatives

No

Lactose and lactose derivatives

No

Nuts and nut derivatives

No

Celery and Celery derivatives

No

Mustard and mustard derivatives

No

Sesame seeds and their derivatives

No

Sulphur dioxide and sulphites (If present, give ppm  
of SO<sub>2</sub> in finished product)

No