



ORGANIC SUGAR



NATURAL CANE SYRUP

Technical Specifications Sheet / Product Version: 01 • 07 • 2021

CANE SYRUP is the product obtained by the evaporation and concentration of sugar cane juice. It is a type of syrup considered the purest, natural and artisan, unbleached and unrefined, drawn directly from the juice extracted from the sugar cane, that only has had water evaporated; all the vital elements of the plant are in the sweet grain, so it has a higher nutritional value.

The CANE SYRUP in its preparation is free of any kind of chemical additives typical of making refined sugar, as the CANE SYRUP is not subjected to processes such as sulfation, decoloration and filtration, (compared to white or refined sugar). This is why the CANE SYRUP, does not lose the molasses that contain all nutrients in the sugar cane juice, as minerals, aminoacids and vitamins.

Composition

100% cane syrup obtained from sugar molasses, natural, without additives.

Recommended use

The CANE SYRUP is a product for direct consumption and for industrial use. It can be used as a sweetener or as an ingredient in the manufacture of beverages, pastries, sweets, chocolates, among others. This product is aimed for all people, except for those who for medical reasons should not consume it.

Nutritional value

It is an energy food source of calcium, magnesium, iron and potassium.

Nutrition Facts

Portion size 30g (2 tbs)

Servings per container

15 portions

Energy (KJ)	491 kJ	117 Kcal
		%VRN
Total fat (g)	0	0%
Saturated fat (g)	0	0%
Cholesterol (g)	0	0%
Sodium (mg)	0	0%
Potassium (mg)	94	3%
Carbohydrates (g)	29	10%
Fiber (g)	0	0%
Total sugars (g)	29	0%
Other Carbs (g)	0	0%
Total protein (g)	0	0%
Vitamin A	1 mg	0%
Vitamin C	2 mg	4%
Vitamin D	2 mg	18%
Calcium	35 mg	3%
Iron	1 mg	3%
Magnesium	10 mg	2%

*Daily requirement based on a diet of 8378 ki (2000 kcal) according to the FDA.

Specifications

Sensory Specifications	
Appearance	Semi-thick liquid, dark brown color
Aroma	Characteristic sweet smell of sugar cane
Taste	Characteristically sweet taste, free of odd taste
Color	Syrup 14 to 16
Texture	Semi-thick liquid
Physical and Chemical Specifications	
Sucrose	55-65 %
°Brix	68-72 °Brix
pH	5-6
Color	Syrup 14 to 16
Microbiological Specifications	
E. Coli Count	<10 UFC/g
Yeast and mold	Low to 10X10 ² CFU/g

Certifications

For Kosher and Organic products, the respective certificates are extended.
Fair Trade.
Gluten free.
Lot Analysis Certificate.
GMO-free.

Traceability

All packaging will be bearing the lot number, which is traceable to our records.

Packing

- 400 ml doypack bags in corrugated boxes of 24 units.
- 750 ml plastic bottles in corrugated boxes with 12 units.
- Plastic Gallons of 3.78 L in corrugated cardboard boxes with 4 units.
- In plastic jerrycans of 18.7 L. The jerrycans are sent individually.
- In food grade bags compliance with GMP.

Storage

Store at room temperature with low humidity. Keep REFRIGERATED after opening.

Shelf life

8 months minimum kept under specified storage conditions.

Transport

Room temperature, low humidity. Vehicles and containers must meet GMP food practices.

Natural

No preservatives or other additives, nor has it been irradiated. It does not contain genetically modified material.

MSDS

It is a food entering the classification “not risky”, therefore does not require MSDS.

No contaminants

It is monitored that the product complies with the laws of heavy metals, pesticide residues and acrylamide.

Allergens

This product does not contain any allergen.

Regulations

This product is a food or ingredient called Sweet granulated according RTCR 396: 2006 Cover Sweet and Sweet Grainy ; Sugar or no spin Code 163 according to the Organization for Agriculture and Food (FAO / WHO).

Produced under GMP RTCA 67.01.33.06 . Complying with the HACCP Plan by Codex. Microbiological controls according to RTCA 67.04.50.08 and monitoring of pollutants according to Codex Stan 193-1995 and 1881-2006 CE

Labelling in compliance with the provisions of General Law 26012 and RTCA 67.01.07.10 , 67.01.60.10 and Nutrition Labelling RTCA RTCA Product Number 67.01.01.11.06.