

# **Light Muscovado**

Revision Date: 10th January 2024 Specification Number: MBRW-LMS **Revision Number: 6.0** 

Alternative names Cane sugar, Sugar. Brown Sugar

#### **Product Description**

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

Light muscovado cane sugar can be 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 the name 'Muscovado' carries premium gualities.

Ingredient Declaration: Cane sugar, Cane molasses.

Botanical Source of sugar: Sugar cane.

#### **Chemical and Physical Characteristics**

Total Sugars	93 – 97%.
Typical Non Sugars (Ash & Organic)	2.0 – 3.0%.
Colour (L*)	51.5-60 (Hunter)
Water	3.0% max.

# **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	0.5 mg/kg max.
Arsenic	1.0 mg/kg max.
Copper	10 mg/kg max.

# Packaging

Issued by: C Griffiths

The product is available in 25kg, 1kg, 500g and 325g pack sizes.

Approved by: P. Davidson



# **Product Specification**



#### Shelf Life

Cane sugar will remain in good condition if stored in a cool, dry place. However they can go hard. Therefore in industrial pack size it is recommended that these are used within six months.

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

#### **Storage Conditions**

Cane sugar will remain in good condition if stored in a cool, dry place. 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: This product is packed in the UK using imported cane sugar.

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

Fair Trade: This product is available as Fair Trade.

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

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

Energy (KJ)	1,700
Energy (Kcal)	400
Fat (g)	0
of which saturates	0
Carbohydrate (g)	100
of which Sugars	100
Protein (g)	0.1
Salt** (g)	0.08

\*\*salt content is exclusively due to the presence of naturally occurring sodium

# Additional Nutritional Information (per 100g)\*

Fibre (g)	0
Sodium (mg)	31

\*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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