

Product Specification

Product Code: BL01

Product: Dark Cane Muscovado Sugar

Description

Dark Soft Brown Sugar has a fine grain texture which rapidly dissolves in sauces and beverages. It has a rich flavour and a dark hue. It can be used for chocolate-based preparations and rich fruit cakes. It adds texture to savoury sauces, chutneys, pickles and caramel sauces. Dark Brown Sugar has a relatively high percentage of molasses and can replace white sugar and molasses in formulations.

Ingredient Declaration

Sugar, Cane Molasses

Manufactured/Processed and Packed

In the UK

Food Safety

Sugar production adopts BRC standard procedures and undergoes a HACCP process of screening, drying, metal detection using inline rare earth magnets and final metal detection.

Packaging:

25kg paper sack, 5per layer x 8 layers

Chemical/Physical	Minimum	Maximum	Frequency	Method
Sucrose%	90.0	94.0		Analytical
Invert%	2.5	3.5		Analytical
Ash%	1.0%	2.0%		Analytical
Moisture%	2.5	3.5		ICUMSA GS2/1/3-15
Colour	Dark Brown	-		Visual
Sulphur Dioxide	<9ppm	-		Analytical
Taste	-	-		No Off Taste
Odour	-	-		Molasses/Treacle/No Off Odour
Texture	-	-		Granular

Shelf Life (Unopened)

In excess of 18 months if good storage practices are observed.

Does not require a best before date (refer to Food labelling regulations 1996)

Recommended Storage

Store in a cool dry environment (10-20°C)

Avoid direct sunlight and away from strong odours and source of ignition.

Certification:

BRC, Halal (A copy of the certificates are available on request).

Other declaration:

This product is suitable for kosher, vegetarians and vegans.

Free from GMO (Regs.1829/2003)

This product has not been treated using Ionising, radiation, (irradiation)

Pesticide (within residue limits)

Physical Checks	
Metal Detection Limits	Frequency
2.0mm Fe	Hourly
2.5mm Non Fe	Hourly
2.5mm S/S	Hourly

Heavy Metals	
Typical Content	mg/Kg
Copper	<0.05
Lead	<0.05
Arsenic	<0.05
Mercury	<0.05
Cadmium	<0.05

Microbiological Data	Typically
TVC	<500/g
E. coli	Not Detected in 1g
Salmonella spp.	Not Detected in 25g
Yeasts	<100/g
Moulds	<100/g
Osmophilic Yeasts	<100/g
Osmophilic Moulds	<100/g

Nutritional Data. 100g typically provides	
Energy	1633kJ 384kcal
Fat	0
Carbohydrate (As Sugar)	95.3g
Fibre	0
Protein	0.2g
Sodium	200mg

--	--

Salt equivalent	0.5g
-----------------	------

Product Specification

Product Code: BL01

Product: Dark Cane Muscovado Sugar

Allergen (EU Regs.1169/2011) <i>The following are not used during any part of the process or packing.</i>	Present	Absent
Added Salt		–
Beef/Beef by-products		–
Celery/Celeriac		–
Crustaceans/Crustacean Derivative		–
Egg/Egg Products		–
Fish/Fish Derivative		–
Gluten ⁽¹⁾		–
GMO		–
Kiwi Fruit		–
Lupin		–
Maize/Maize Derivative		–
Milk/Lactose		–
Mollusc/Mollusc Derivative		–
Mustard/Mustard Derivative		–
Nut/Nut Oil ⁽²⁾		–
Peanut		–
Sesame Seed/Derivative		–
Soya/Soya Derivative		–
Wheat/Wheat Derivative		–
Sulphur Dioxide (SO ₂)*	<9ppm	–



Technical Department

KENT FOODS Ltd, Albex House, Westpoint Business Park,

1 Marchfield Drive, Paisley, PA3 2RB

T: 0044 (0)141 882 9999

E: technical@kentfoods.co.uk

www.kentfoods.co.uk

+ Contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over). –

Free from the mentioned substance (according to the recipe).

(1) Codex guidelines (Standard 118-1981) Gluten <20ppm.

(2) i.e. Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia and Queensland nuts.

*The use of Sulphite is not permitted within our process and recorded as < 9ppm, below the legal declaration level.