



KENT FOODS LIMITED

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Organic Cane Sugar – XHP

GO Ref. #: GO-QA-SPEC-05.21.13	Item #: 10006, 10007, 10011	Ref. #: RQ-U-020 - 2020 & 2021 Harvest	Revision: 36
Issued by: QA CSS Manager	Approved by: GO Director of Quality	Issue: 4/5/22	Pg. 1 of 1

Description	Organic cane sugar made from non-GMO organic sugar cane.		
Color & Flavor	A very light golden color. Produced to provide a smooth, mild flavor with slight, fruity aroma.		
Ingredients	Organic Cane Sugar.		
Country of Origin	Brazil.		
Allergen Information	No known allergens.		

Characteristic	Tolerance	Units	Methods
ICUMSA Color	≤ 350	IU	ICUMSA GS9/1/2/3-8 (2011)
Appearance	Characteristic	In 500g	CTC-LA-MT1-022 (2013)
Taste	Characteristic	In 100g	CTC-LA-MT1-023 (2013)
Odor	Characteristic	In 100g	CTC-LA-MT1-024 (2013)
Crystal Size Average	0.30 – 0.80	mm	ICUMSA GS2/9-37 (2007)
Coef. of Variation of Crystal Size	≤ 30	%	ICUMSA GS2/9-37 (2007)
Polarization	99.5 – 99.8	°Z	ICUMSA GS1/2/3/9-1 (2011)
Invert Sugar	≤ 0.10	%	CTC-LA-MT1-021 V4
Moisture	≤ 0.10	%	ICUMSA GS2/1/3/9-15 (2007)
Insoluble Residues	≤ 50	mg/kg	ICUMSA GS2/3/9-19 (2007)
Ash	≤ 0.10	%	ICUMSA GS1/3/4/7/8-13 (1994)
Black Dots*	≤ 5	Nº/100g	CTC-LA-MT1-002 V4
Dextran	≤ 150	mg/kg	ICUMSA GS1/2/9-15 (2015)

*Black dots are dark particles visible to the naked eye, including magnetic particles, burnt sugar crystals and also dark-brown caramelized sugar crystals.

Microbiological Characteristics	Tolerance	Units	Methods
Aerobic Plate Count	< 100	CFU/g	ICUMSA GS2/3-41 (2011) or ISO4833-1:2013
Yeast	< 10	CFU/g	APHA 5 th Ed. 2015
Mold	< 10	CFU/g	APHA 5 th Ed. 2015
Enterobacteriaceae	< 10	CFU/g	ISO 21528-2:2017
Total Coliforms	< 10	CFU/g	APHA 5 th Ed. 2015
Fecal Coliforms	< 10	CFU/g	APHA 5 th Ed. 2015
E. coli	< 10	CFU/g	APHA 5 th Ed. 2015
Thermophilic Aerobic Spore Formers (TAB/ACB)	< 50	CFU/g	APHA 5 th Ed. 2015/ICUMSA
Salmonella spp.	Negative	In 25g	APHA 5 th Ed. 2015

Heavy Metals Monitoring	Tolerance	Units	Methods
Lead	≤ 0.10	mg/kg	ICUMSA GS2/3-24 (1998) or AACC 40-70.01
Arsenic	≤ 0.10	mg/kg	ICUMSA GS2/3/9-25 (2007) or AACC 40-70.01
Mercury	≤ 0.01	mg/kg	ICUMSA GS9/12-23 (2017) or AACC 40-70.01
Copper	≤ 2.00	mg/kg	ICUMSA GS2/3-29 (1994) or AACC 40-75.01

Nutrition Information	Value (Average analysis for 100g)	Description	Value (Average analysis for 100g)
Calories	400 kcal	Total Sugars	100 g
Total Fat	0 g	Incl. Added Sugars	0 g
Saturated Fat	0 g	Protein	0 g
Trans Fat	0 g	Calcium	0 mg
Cholesterol	0 mg	Iron	0 mg
Sodium	0 mg	Potassium	0 mg
Total Carbohydrate	100 g	Vitamin D	0 mcg
Dietary Fiber	0 g		

Statement of Compliance for Pesticides: Certified in compliance with NOP, EU, and SKAL organic regulations, as such this product complies with all pesticide requirements set forth by the United States Department of Agriculture's (USDA) National Organic Program (NOP) and the European Union's Council Regulation (EC) No. 834/2007 and (EC) No 2018/848.

Lot Code Interpretation: Example: 12310520 – Best By 31/05/2023

Lot interpretation: 12 (sugar type); 31 (packing day); 05 (packing month); 20 (packing year) = May 31, 2020 / Best By 31 May 2023.

NOTE: Lot traceability is controlled by the Lot Number (recorded on the COA and each package).

Shelf Life/Storage: Best used within 36 months of production date. Best-By Dates are based on proper handling and storage conditions. Store in a cool, dry, ambient conditions, max 72°F (22°C), free of strong odors and out of direct sunlight.

Packaging

Item# 10007 – Net weight 25 kg, Multi-ply Kraft paper bags with a food-grade moisture barrier. Dimensions: 63x49x12cm. US Pallet Qty: 40, EU Pallet Qty: 30.

Item# 10011 – Net weight 50lb, Multi-ply Kraft paper bags with a food-grade moisture barrier. Dimensions: 63x49x12cm. US Pallet Qty: 40.

Item# 10006 – Net weight 1000 kg, external white raffia fabric with internal polypropylene liner. Dimensions: 87x96x120 cm or 90x90x120 cm.

Certifications: Organic certified by International Certification Services, Inc. and Ecocert S.A. Skal certified.

Fair Trade Certified by IBD Certifications. Kosher Certified. Non-GMO Project Verified. BRC certified sugar mill (BRC site code: 1265032) - Grade AA.

Master certificates are available upon request.

