

Technical Product Specification -

Dry Demerara

Next Review Date: 30/04/2024

Description

Dry, free flowing granulated sugar crystals. The sugar is dust free with no off odours. Due to the nature of the manufacturing process it is not unusual for caramelised or darker sugar crystals to be present at less than 0.01%. Such crystals do not pose a food safety risk.

Conforms to all relevant statutory requirements (UK & EU Regulations).

Legal name

Sugar

Marketing name

Dry Demerara Sugar

Origin

Produce of Mauritius

Source

Sugar cane

Chemical/Physical

	Max	Typically
Solution Colour (ICUMSA Units)		1500 – 3000
Moisture (%)	0.2	
Particle size - Mean Aperture (µm)		0.8 – 1.6
Sulphur dioxide (mg/kg)	<10	
Lead (mg/kg)	0.5	
Arsenic (mg/kg)	1.0	
Cadmium (mg/kg)	1.0	

Microbiological

	Typically
Aerobic plate count (cfu per 10g)	<5000
Yeasts and Moulds (cfu per 10g)	<500
Salmonella (cfu per 25g)	Not detected
E.coil (cfu per gram)	Not detected
Staphylococcus aureus (cfu per gram)	Not detected

Nutritional Data

Per 100g	Typically
Energy	1690kJ/398kcal
Fat	0g
Of Which Saturates	0g
Carbohydrate	100g
Of Which Sugars	100g
Protein	0g
Salt	0.13g

Suitable for

Vegetarians	Yes
Vegans	Yes

Organoleptic properties

	Typically
Colour	Uniform regular sugar crystals with transparent particles, shades of golden brown.
Taste and Odour	Rich and slightly caramelised with no off-odours or off-taste.
Texture	Crunchy.

Food Allergens

Product contains	Yes/No/MC (May contain)
Cereals containing gluten, such as wheat (including spelt and khorasan wheat), rye, barley and oats	No
Crustaceans, for example prawns, crabs, lobster, crayfish	No
Eggs	No
Fish	No
Peanuts	No
Soybeans	No
Milk (including lactose)	No
Nuts (i.e. almonds, hazelnuts, pistachio nuts, pecan nuts, walnuts, Brazil nuts and macadamia or Queensland nuts)	No
Celery (including celeriac)	No
Mustard	No
Sesame seeds	No
Sulphur dioxide/sulphites, if they are more than 10 milligrams per kilogram or 10 milligrams per litre in the finished product	No
Lupin, including lupin seeds and flour	No

The following are not used during any part of the manufacturing and packaging process unless marked with an X:					
	Contains (X)		Contains (X)		Contains (X)
Processing aids		Natural flavourings		Genetically Modified Organisms	
Natural colourings		Artificial flavourings		Products made from or made by GMO's	
Artificial colourings		Nature identical flavourings		Milk or meat from cloned animals	
Colours (E110, E104, E122, E129, E102 or E124)		Flavour enhancers		Meat	
Azo dyes		Sugar alcohols (Polyols)		Animal derivatives	
Gelling agents		Hydrogenated or Partially Hydrogenated Fat		Phenylalanine	
Emulsifiers		Palm Oil from a non-sustainable source		Enzymes	
Stabilisers		Preservatives		Nano particles	
Thickeners		Antioxidants		Seeds / seed derivatives	
Acidity regulators		Flour treatment agents		Mineral Hydrocarbons	
Firming agents		Raising agents		Caffeine	
Humectants		Anti-caking agents		Irradiated materials	



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Sweeteners					

Storage

Cool, dry environment, preferably between 65 to 85 %RH and at 15-20°C avoiding temperature fluctuations in excess of 5°C in any 24h period. The product should not be subject to any draughts. Avoid direct light and sources of ignition. Do not store close to substances with strong odours.

Shelf-life

In excess of 3 years if good storage practice is observed. **The product does not require a best before date. Please refer to EU Food Information to Consumers Regulation 1169/2011 (FIR)/ EU Food Information Regulation 1169/2001 Annex X (1d) Date of Minimum Durability.**