

BOETTGER

SINCE 1904

Product specification – Fine Demerara 2000 - 3000 IU
Article No.10/100/00030 | Version 1 | Valid from 01.01.2020

Product Name

Fine Demerara, cane sugar, golden brown

Country of Origin

Mauritius

Physical and chemical properties

| | |
|--------------------------|--|
| Polarization (°Z a 20°C) | min. 98.60 – max. 99.50 |
| Colour (I.U) | min. 2000 – max. 3000 |
| Reducing Sugars | 0.30 max. |
| Ash (%) | 0.30 max. |
| Moisture (%) | 0.20 max. |
| Pesticides | < detection limits |
| Heavy Metals (ppm) | Pb: <0.1; Cu: < 2.0; As: < 1.0; Hg: < 0.02; Cd: < 0.05 |

Nutritional Values

| | |
|----------------------|-------|
| Carbohydrate (%) | 99.4 |
| Energy KJ/100g | 1655 |
| Fat (g/100g) | <0.48 |
| Protein (g/100g) | 0.03 |
| Phosphorus (mg/100g) | 1.2 |
| Sodium (mg/100g) | 0.5 |
| Potassium (mg/100g) | 53.0 |
| Iron (mg/100g) | 0.15 |

Particle size

| Product | Particle size |
|--------------------------|---------------------------------------|
| Fine Demerara Cane Sugar | Homogenous crystals, max M.A: 0.70 mm |



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The information in the specifications are carefully determined and verified according to the best of our knowledge. Inevitable variations in the selection of samples and the use of analytical results can lead to deviations from this information. Therefore, liability with regards to these is excluded as far as is valid under current law. These specifications are valid without signatures and can be updated without prior notice.

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Microbiology:

| Parameter | Target | Units |
|-------------------------|------------|---------|
| Aerobic Plate Count | < 5000 | CFU/10G |
| Yeast | < 500 | CFU/10G |
| Moulds | < 500 | CFU/10G |
| Coliforms | Absent/10g | |
| Escherichia Coli | Absent/10g | |
| Enterobacteraceae | Absent/10g | |
| Salmonella | Absent/25g | |
| Staphylococcus aureus | Absent/25g | |
| Group D Streptococci | Absent/10g | |
| Bacillus Cereus | Absent/10g | |
| Clostridium perfringens | Absent/10g | |
| Pseudomonas aeruginosa | Absent/25g | |

Packaging

25 kg bags
1000 kg bags

Storage

For solid sugar, durability indications and the provision of a minimum durability date are not required. The storage occurs at a recommended temperature of 15°C – 25°C and a relative humidity below 65 %. Contacts with humid surfaces and strong temperature variations should be avoided. Strong smells should be avoided.



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