

## Product Specification

**Product Code: BL10**

**Product: Dark Soft Brown Sugar**

### Description

Dark Soft Brown Sugar has a high percentage of molasses with a rich aroma and texture. It can be used to add a strong flavour and colour to fruit cakes, biscuits and savoury sauces.

### 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	Typical	Method
Sucrose%	94.0	Analytical
Invert%	2.5	Analytical
Ash%	1.0	Analytical
Moisture%	0.20	ICUMSA GS2/1/3-15
Colour	Dark Brown Moist Sugar	Visual
Sulphur Dioxide	<9ppm	Analytical
Taste	-	No Off Taste
Odour	-	No Off Odour
Texture	-	Granular grain

### 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 (15-20°C)

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

### Certification:

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

### Other Declaration:

This product is suitable for vegetarians and vegans.

Free from GMO (Regs.1829/2003)

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

Pesticide (within residue limits)

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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	1680kJ 395kcal
Protein	2.3g
Carbohydrate (As Sugar)	96.5g
Moisture	0.2g
Fat	0
Fibre	0

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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 <sup>(1)</sup>		–
GMO		–
Kiwi Fruit		–
Lupin		–
Maize/Maize Derivative		–
Milk/Lactose		–
Mollusc/Mollusc Derivative		–
Mustard/Mustard Derivative		–
Nut/Nut Oil <sup>(2)</sup>		–
Peanut		–
Sesame Seed/Derivative		–
Soya/Soya Derivative		–
Wheat/Wheat Derivative		–
Sulphur Dioxide (SO <sub>2</sub> )*	<9ppm	

+ 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.