

Demerara Sugar

Revision Date: 15th December 2022

Specification Number: BRW-DEM

Revision Number: 20.0

Alternative names Brown sugar.

Product Description

A free flowing sugar with large, glassy amber coloured crystals and a fruity flavour. Demerara is ideal for cereal and baking applications and to add sparkle and crunch to cookies, cakes, and other desserts. It is often used as a food topping and as an addition to coffee and cocktails due to its texture and flavour.

Ingredient Declaration: Demerara sugar, Brown sugar or Cane sugar.

Botanical Source of sugar: Sugar cane.

Chemical and Physical Characteristics

Pol.	98.0° min.
Colour*	1500 – 3500 IU.
Moisture	0.2% max.
MA (mean aperture)	0.70 – 1.20mm.

*Colour by ICUMSA GS1/3-7

Microbiological Characteristics

Mesophilic bacteria/g	500 cfu max.
Yeasts/g	100 cfu max.
Moulds/g	100 cfu max.
Salmonellae	Not detected in 25g.
E. Coli	Not detected in 1g.
Staph Aureus	Not detected in 1g.

Food Safety

SO ₂	10 mg/kg max.
Lead	0.5 mg/kg max.
Arsenic	0.5 mg/kg max.
Remarks	Raw sugars may contain trace quantities of insoluble matter.

Packaging

The product is available in 350g bag, 500g bag, 500g pouch, 750g bag, 1kg bag, 2kg bag, 3kg poly bag, 10kg bag, 25kg, 50kg bag, 950kg FIBC, 1000kg FIBC, 1025kg FIBC, 1075kg kg FIBC.

Shelf Life

Demerara sugar will remain in good condition if stored in a cool, dry place. However it can go hard.

Retailer pack sized product does not carry a durability code. Each pack is marked with a batch number for traceability purposes.

Storage Conditions

Store in ambient conditions, avoiding extremes in temperature and humidity.

Issued by: E. Akerman



Approved by: P. Davidson



Product Specification

Allergen Status: This product is Allergen free as defined by European Regulation (EU) 1169/2011 and European Commission Regulation (EC) 41/2009 (Gluten \leq 20ppm).

GMO Status: This product is not derived from a genetically modified crop and does not contain GM materials as defined by European Commission Regulations (EC) 1829/2003 and (EC) 1830/2003.

Place of production/ Packaging: This product is typically produced in Belize, Malawi, Mauritius, Reunion, Eswatini, Colombia, Paraguay, Argentina, Guatemala, El Salvador, and Nicaragua. It is packed in the UK, EU, Belize, Malawi, Mauritius, Reunion, Eswatini, Colombia, Paraguay, Argentina, Guatemala, El Salvador, and Nicaragua.

Origin of primary production: Cane sugar is non-UK origin (See Country of origin statement).

Fair Trade: This product is available as Fair Trade.

Religious certification: Kosher Pareve (Passover).

Mandatory Nutritional Information (per 100g)*

Energy (kJ)	1709
Energy (kcal)	402
Fat (g)	0
of which saturates	0
Carbohydrate (g)	100
of which Sugars	100
Protein (g)	0.5
Salt (g)	0.01

Additional Nutritional Information (per 100g)*

Fibre (g)	0
Sodium (mg)	5

**Reference regarding nutrition data: Nutrient values from sugar industry standard data and McCance and Widdowson 8th Edition. Energy values are calculated from these figures.*

Issued by: **E. Akerman**



Approved by: **P. Davidson**

