



QUALITY MANUAL 3.4.2

Product Specification Crafted Soft Dark Brown Sugar

Issue Date 14/08/2023	Reference No. QM-3.4.2 SUGAR-S-D-BROWN-CRFTD	
Revision No. 001	Issued By NSR	Authorised By NAP
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ISM-SSP-074 Crafted Soft Dark Brown Sugar

Description

A moist, dark brown crystalline product produced by blending cane molasses with fine white sugar. Free from visible extraneous material and delivering an aroma and flavour characteristic of brown sugars containing cane molasses.

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

Up to 12 months if good storage practice is observed. Does not require a best before date (refer to Regulation EC 1169 / 2011).

Declaration for Use / Origin

Sugar and Cane Molasses produced from Sugar Beet grown in the UK and Cane Molasses produced in the USA.

Additional Ingredients

Cane Molasses.

Food Intolerance Data — Product **does not** contain the following:

- Wheat / Barley / Rye / Oats Gluten
- Yeast / Yeast Products
- Soya / Soya Derivatives
- Seed / Seed Derivatives
- Sesame/Sesame Derivatives
- Nuts / Nut Derivatives
- Peanuts/Peanut Derivatives
- Celery/Celeriac
- Lupin / Lupin Derivatives
- Seafood/Seafood Derivatives
- Fish/Fish Derivatives
- Crustaceans/molluscs & Derivatives
- Animal/ Animal Derivatives
- Meat Products
- Milk Products
- Lactose
- Other Dairy Products
- Mustard/ Mustard Products
- Egg / Egg Products
- Salt
- Preservatives
- Artificial Colours
- Natural Colours
- Mineral Hydrocarbons
- Polyols
- BHA's / BHT's
- Azo Dyes
- Anti-oxidents
- Phenylalanine
- Glutamates
- Benzoates
- HVP / TVP
- GMO's
- SO₂ above 10mg/kg
- Caffeine



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Pallet Specification

All BS pallets are wooden pallets, dimensions 1000mm x 1200mm (2.5), height 161mm (3) with nominal weight of 26kg. Open boarded two-way entry. Waterproof cover applied to deck before loading with bagged product.

Packaging

Code	Description	Details	Dimensions
55674	25kg Plastic Sack	Heat sealed, gusseted polythene sack. 40 bags per pallet and covered with a polythene hood.	Face width: 395 +/- 10mm Flat length: 790 +/- 10mm Gusset width: 100 +/- 5mm

Chemical & Physical	Max	Typical	Method
Solution Colour (ICUMSA Units)		22000	Sugar solution of known concentration, pH adjusted to 7.0, 0.45µm membrane filtration, absorbance at 420nm
Loss on Drying (%)	2.8	-	METHOD-WS-004 oven for 3hr @ 105oC
Reducing Sugars (%)		0.3 min	METHOD-WS-010 sugar soln heated with alkaline copper, EDTA titration
S02 (mg/kg)	9	1-4	METHOD-WS-020 alkaline soln with bleached rosaniline and formaldehyde, absorbance at 570nm
Particle size - Mean Aperture (µm)		300	METHOD-WS-022 Laboratory sieve analysis – pre mixing
Cane Molasses content (%)		8	By batch weight.
Lead (mg/kg)	0.5	<0.05	atomic absorption
Arsenic (mg/kg)	1.0	<0.05	atomic absorption

Microbiology	Typical	Maximum
Mesophilic Bacteria (cfu per 10g)	<500	1200
Yeasts (cfu per 10g)	<10	50
Moulds (cfu per 10g)	<10	50

Nutritional Information	Typical g/100g
Energy KJ	1636
Energy Kcal	385
Fat	0
Of which is Saturates	0
Carbohydrate	96
Of which is sugars	96
Protein	0.2
Salt	0



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Certification

- This product has Kosher status (Pareve), but not for Passover.
- This product is certified Halal, (copies of certificates can be supplied on request).

Legislation

Product conforms to all aspects of UK & EU Legislation, including but not limited to:

- Food Safety Act 1990
- EC Regs 852/2005 & 853/2005

History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	14/08/2023	First Issue.



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