

Organic Cane Sugar



What is Organic Cane Sugar?

Organic Cane Sugar is a natural sweetener derived from organically grown sugarcane. It retains its natural molasses content, providing a rich taste and golden hue. With no artificial additives or chemical processing, Organic Cane Sugar is a healthier alternative to refined sugars, perfect for various culinary, beverage, and industrial applications.

Production Process:

- **Organic Cultivation**: Sugarcane is grown using organic farming methods, free from synthetic pesticides and fertilizers.
- Harvesting: Mature sugarcane is carefully harvested at peak ripeness.



- Juice Extraction: The sugarcane is crushed to extract its natural juice.
- Purification: Juice is filtered and cleaned using organic methods to remove impurities.
- **Evaporation**: The purified juice is boiled to evaporate water, forming concentrated syrup.
- Crystallization: The syrup is cooled to encourage sugar crystal formation.
- Drying and Milling: The crystals are dried and milled to the desired granule size.
- **Quality Control**: Each batch undergoes rigorous testing to ensure compliance with organic standards.

Key Features:

- Certified Organic: Free from synthetic chemicals, pesticides, and GMOs.
- Natural Flavor: Retains a mild molasses flavor with a subtle caramel note.
- Unrefined Sweetener: Minimally processed to preserve nutrients and natural color.
- **Versatile**: Suitable for beverages, baking, cooking, and confectionery.
- **Eco-Friendly**: Sourced and processed sustainably to reduce environmental impact.

Specification

Basic Information:	
- Product Name	Organic Cane Sugar
- Product Type	Sweetener
- Ingredients	100% Organic Cane Sugar
- Organic Certification	USDA and EU Organic Certified
- Packaging	Various options (bags, bulk, custom)
- Origin	Certified organic cane sugar farms
- Shelf Life	24 months from manufacture



- Storage	Cool, dry place away from sunlight
Physical Properties:	
- Color	Light golden to light brown
- Particle Size	Fine granulated
- Texture	Free-flowing
- Flavor	Sweet, characteristic of cane sugar
Chemical and Heavy Metal Information:	
- Moisture Content	Max 0.20%
- Sucrose Content	Min 99.5%
- Total Ash Content	Max 0.15%
- Lead (Pb)	Max 0.1 mg/kg
- Arsenic (As)	Max 0.1 mg/kg
- Cadmium (Cd)	Max 0.03 mg/kg
- Mercury (Hg)	Max 0.03 mg/kg
Microbiological Information:	
- Total Plate Count	Max 10,000 CFU/g
- Yeast and Mold	Max 500 CFU/g
- Coliforms	Absent in 1g



- E. Coli	Absent in 1g
- Salmonella	Absent in 25g
- Listeria	Absent in 25g
Allergen Information:	
- Allergens	Free from top 8 allergens
Usage Recommendations:	
- Recommended Use	Baking, cooking, beverages
Quality Assurance:	
- Quality Standards	Organic certification, high-quality

Applications

- Baking: Perfect for cakes, cookies, and other baked goods.
- Cooking: Ideal for sauces, syrups, and marinades.
- Beverages: Sweeten coffee, tea, and smoothies.
- Desserts: Enhance the flavor of puddings, ice creams, and desserts.
- Breakfast: Add a natural sweetness to cereals and oatmeal.

Health Benefits

- Minimally Processed: Retains more natural nutrients compared to conventional white sugar.
- Trace Minerals: Contains small amounts of calcium, iron, and potassium.
- No Artificial Additives: Free from synthetic pesticides, herbicides, and fertilizers.
- Environmentally Friendly: Produced using sustainable farming practices.

Why Choose Us



- Certified Organic: Ensures the highest quality and purity standards.
- Non-GMO Project Verified: Free from genetically modified organisms.
- **Kosher Certified**: Suitable for those with dietary restrictions.
- Sustainable Practices: Supports environmentally friendly farming methods.
- **Versatile Use**: Perfect for a wide range of culinary applications.

Packing



Want to learn more about this product or have any questions?

View Product Page: Organic Cane Sugar