

## PRODUCT INFORMATION

<b>Product</b>	<b>Cane Molasses</b>
<b>Code</b>	<b>16170</b>
<b>Certificate</b>	<b>Ecocert</b>
<b>Country of origin</b>	<b>Paraguay , produced in France</b>
<b>Last update</b>	<b>11 September 2014</b>
<b>Issue Date</b>	<b>11 September 2014</b>
<b>This product is</b>	<b>Organic and not genetically modified</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Cane sugar</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Pressing, filtration of the juice, heating, filtration, clarification, vacuum concentration, refining, centrifugation</b>

<b>Physical properties</b>	
<b>Smell</b>	<b>Product specific</b>
<b>Colour</b>	<b>Dark brown to Black</b>
<b>Taste</b>	<b>Sweet / product specific</b>
<b>Appearance</b>	<b>Syrup</b>

<b>Packing</b>	
<b>Net content</b>	<b>430 gram / jar</b>
<b>Kind of packing</b>	<b>6 jars in a wrap</b>
<b>Packing size (L x W x H)</b>	
<b>Packing/layer</b>	<b>Layers/pallet</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool, dry and closed packaging</b>
<b>Maximum shelflife</b>	<b>Max. 24 months</b>

Nutritional values (per 100 grams)		(from supplier)
Energy	1212 kJ 290 kCal	
Protein (g)	0	
Fat (g)	0.1	Saturated: 0% Mono-unsaturated: -% Poly-unsaturated: -%
Carbohydrates (g)	70-76	Sugar: 55.5
Dietary fibre (g)	-	
Moisture (g)	< 25	
Mineral (mg)	Calcium (Ca): 205 Iron (Fe): 4.7 Potassium(K):	Sodium (Na): 36 Phosphor (P): Magnesium (Mg): 242
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Chemical properties	
Ashes (%)	5 - 5.5
Additives	No additives

Microbiological Properties	
Total Plate Count (cfu/g)	< 500.000
Yeast & moulds (cfu/g)	< 20.000
Coliforms	< 10.000
E.coli (cfu/g)	< 10
Salmonellae	Absent in 25 grams

**Allergy list (+ = present, - = absent and ? = unknown \* possible cross contamination)**

Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	-	Sulfite (E220-E228)	-
Wheat	-	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (- derivates )	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No

<b>Info</b>	<p><b>Molasses is a by-product of the sugar refining industry and such its availability is governed by world sugar production. Cane and beet molasses are the end products of the sugar manufacturing process and one once no more sugar can be crystallised from the raw crop. The residual product is molasses. A hundred tonnes of sugar cane will give 10-11 tonnes of sugar and 3-4 tonnes of molasses, whilst 100 tonnes of sugar beet will give 11-12 tonnes of sugar and 4-6 tonnes of molasses.</b></p> <p><b>Cane molasses is a product of tropical agriculture and is more widely known as 'blackstrap' molasses, a term which derives from the Dutch word 'stroop' meaning syrup. Beet molasses comes from a temperate crop and in the northern hemisphere sugar beet production is concentrated mainly in northern Europe and North America.</b></p> <p><b>Sugar, in particular sucrose, is the major component of molasses. Indeed, molasses is actually a solution of sucrose, plus some glucose, fructose and other organic and inorganic matter in water.</b></p> <ul style="list-style-type: none"> <li>• <b>Molasses is a by-product of the sugar refining industry</b></li> <li>• <b>Around 116 million tones of sugar are produced world-wide every year</b></li> <li>• <b>About 31% of the world's sugar comes from sugar beet and 69% from cane sugar</b></li> <li>• <b>Sugarcane is produced in around 45 tropical countries throughout the world sugar beet production is concentrated mainly in northern Europe and the USA</b></li> <li>• <b>In 1996, global sugar production will generate about 36 million tonnes of cane molasses and 10 million tonnes of beet molasses</b></li> <li>• <b>About 7.5 million tonnes of the world's cane and beet molasses production is exported for use in Europe, the Far East and the USA</b></li> <li>• <b>The EU takes about 3.5 million tonnes of the world's cane and beet molasses with the majority going to Holland and the UK</b></li> <li>• <b>The majority of the world's beet molasses is consumed in the country of origin, with only about 750,000-1,000,000 tonnes traded on the international market</b></li> </ul>
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