

PRODUCT INFORMATION

See also www.organic.nl

Product	Cane molasses
Code	21251
Certificate	Skal/IMO
Country of origin	Paraguay
Last update	05 August 2014
Issue Date	05 August 2014
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Sugar cane
Additives	No additives
Process	<p>The sugar cane is cut into pieces and then pressed in different stages in a continuous milling process (30°C) during which some water is added.</p> <p>The sugar cane juice which has been pressed out is filtered and neutralized (warmed-up and clarified with calcium carbonate). After that the clarified cane juice is concentrated (indirectly through heat exchangers at 60-80°C) resulting in the sugar cane syrup.</p> <p>The syrup is concentrated further and then inoculated with crystals of organic sugar to start the crystallization in steel tanks. The next production step is the separation of sugar crystals and molasses in centrifuges. The separated molasses is filled in barrels without adding further substances.</p>

Sensorial properties	
Smell	typical, liquorices like
Colour	Dark brown
Taste	typical, liquorices like, sweet not bitter or burned
Appearance	dark brown viscous mass

Packing			
Net content	295 kg		
Kind of packing	New steel drums with polyethylene film inside.		
Packing size (L x W x H)			
Packing/layer	4 drums	Layers/pallet	1

Shelflife	
Storage conditions	Dry, 15-25°C
Maximum shelflife	6 years

Nutritional values (per 100 gram)		(USDA National Nutrient Database)	
Energy	1213 KJ 290 Kcal		
Protein (g)	0		
Fat (g)	< 0.1	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%	
Carbohydrates (g)	74.7	Mono-saccharides: - 55.5 % di-saccharides: - % Poly-saccharides: - %	
Dietary fibre (g)			
Moisture (g)	20 – 28 %		
Mineral (mg)	Calcium (Ca):205 Iron (Fe): 4.7 Potassium(K): 1464	Sodium (Na): 37 Phosphor (P): 31 Magnesium (Mg): 242	
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:	

Analytical properties	
Moisture	< 28 %
Brix	80-88 °
pH	5.1- 5.5

Microbiological Properties	
Total Plate Count (cfu/g)	< 1000
Yeast (cfu/g)	< 500
Moulds (cfu/g)	< 500
Salmonella (cfu/25g)	Absent

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

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