

Fight pollution with organic agriculture
Fight poverty with fair trade

PRODUCT INFORMATION

See also www.organic.nl

Product	Cane molasses
Code	21253
Certificate	IMO
Country of origin	Paraguay
Last update	24 January 2007
Issue Date	14 March 2007
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 Octabins with flexitank of 1000 kg without adding further substances.</p>

Sensorial properties	
Smell	typical, liquorice like
Colour	Dark brown
Taste	typical, liquorice like, sweet
Appearance	dark brown viscous mass



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Packing			
Net content	1000 kg		
Kind of packing	Octabin with Flexitank		
Packing size (L x W x H)			
Packing/layer	1	Layers/pallet	1

Shelflife	
Storage conditions	Dry, 15-25°C
Maximum shelflife	24 months

Nutritional values (per 100 gram)		(from supplier)
Energy	1262 KJ 297 Kcal	
Protein (g)	3.1	
Fat (g)	< 0.1	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%
Carbohydrates (g)	71.1	Mono-saccharides: - 56.1 % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)		
Moisture (g)	20 – 28 %	
Mineral (mg)	Calcium (Ca):18500 Iron (Fe): Potassium(K): 3700	Sodium (Na): 21 Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
Ash (%)	5.0- 5.5 %
Brix	80 °
pH	5.1- 5.5

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Microbiological Properties	
Total Plate Count (cfu/g)	< 1000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
Coliformes (cfu/g)	Absent
E. Coli (cfu/g)	Absent
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	Yes