

Coconut Blossom Sugar

Product specifications

Organoleptic Properties

Taste	Characteristic, fresh, sweet
Odour	Characteristic, fresh, sweet
Colour	Characteristic, light brown
Texture	Characteristic, granules

Chemical and Physical Characteristics

Ashes	Max. 1.5 %
Moisture	Max. 3.5 %
Reduced Sugar	Max. 1.5 %
Saccharose	Min. 75 %
Glucose	Max. 1.5 %
Fructose	Max. 1.5 %

Microbiological Characteristic

Total Plate Count	Max. 330 cfu/g
Yeasts	< 10 cfu/g
Moulds	< 10 cfu/g
Salmonella	Negative

Packaging and Storage Conditions

Packaging	20 kg craft bags
Best Before Date	31.10.2022
Storage Conditions	Keep cool and dry (between 20°C - 25°C)

The information is based on the supplier's product specifications and is indicative only. No responsibility can be assumed. It is recommended to check the suitability of the product by conducting own analysis and tests.