

Standard Demerara

SPEC/02A



Ingredient

Cane juice extracted from sugar cane plant (saccharum officinarum)

Product Attributes

Visual appearance	Clean, dry and free flowing with light brown / yellow coloured sparkling crystals.
Flavour	Typical Demerara raw cane flavour. No off flavours and odours, free from fermentation.
Texture	Bold consistent crystal size. Soft and crumbly.
Colour	Brown / golden colour.

Intended Use

Ideal for sweetening coffee, sprinkling on cereals, or as a crunchy topping for cakes as well as fruits. It can also be used in the production of muesli.

Certification

Kosher, Halal and FSSC 22000

Declarations

- Suitable for Vegetarians and Vegans
- Product has not been genetically modified
- Product has not been treated using Ionising radiation

Further declarations or certifications available on request

Physical and Chemical Standard

Colour (ICUMSA)	2200 - 2600
Mean aperture (mm)	0.7 - 1.0
Moisture content (%)	0.15 max
Polarisation (%)	99.4 - 99.7
Insoluble matter (ppm)	50 max

Full certificate of analysis (COA) provided on request.

Packaging

Size	1050kg
Characteristics	Laminated polypropylene bag with 75 micron blue polyethylene liner.

Packaging size and branding can be customised per order requirements

Standard Demerara

Detailed Specifications

SPEC/02B

Product Name		Standard Demerara	Certificate of Analysis
Illovo Product Code		BLZ810A	✓
Bag Size		1050 kg, 25 kg	
Bag Colour		Light Green	
Physical Parameters	Units		
Solution Colour		2200 - 2600	✓
Visual Colour	L* Value	52 - 56	
Moisture	%	0.15 max	✓
Polarisation	%	99.4 - 99.7	✓
Invert Sugar	%	0.15 max	
Conductivity Ash	%	0.30 max	✓
Insoluble Matter	mg/kg	50 max	✓
Crystal Size Mean Value	mm	0.7 - 1.0	✓
Crystal Size Variation Coefficient	%	30 max	✓
Chemical Parameters	Units		
Sulfur Dioxide	mg/kg	<10	
Organoleptic Parameters	Units		
Odour		No off odour	✓
Taste		No off taste	✓
Microbiological Parameters	Units		
Tvc	cfu/g	200/g max	✓
Yeast	per 25g	50/g max	✓
Mould	cfu/g	50/g max	✓
Osmophilic Yeast	cfu/g	100/g	✓
Osmophilic Mould	cfu/g	100/g	✓
Enterobacteriaceae	cfu/g	10/g max	✓
Salmonella	cfu/g	Absent in 25 g	✓

* Pesticides and Heavy Metals are tested annually for compliance with UK/EU regulations for permitted limits

STORAGE AND SHELF-LIFE

This sugar should be stored as follows:

- In a dry environment, preferably < 65% relative humidity. Cool conditions, preferably between 10-20°C. Rapid temperature variation in excess of 5°C in any 24-hour period should be avoided.
- Do not store close to strong smelling materials eg. flavours, spices, perfumes or cleaning materials, as sugar will easily absorb odours.
- Under the above conditions the product has a 5 year shelf life, however use within 6-12 months would be our recommendation

PRODUCT WARRANTY

This product complies at the time of delivery with all relevant current UK/ EU and USA legislation, including the requirements of

the Food Safety (General Food Hygiene) Regulations. A Certificate of Conformance is issued annually to indicate that the product is as declared in the above specification and which forms part of any agreement between Illovo and the customer.

This specification complies with the Food Information Regulation 1169/2011.

SUITABLE FOR (YES/NO)

Vegetarians: Yes
 Vegans: Yes
 Coeliacs: Yes
 Kosher: Yes (Certified)
 Halal: Yes (Certified)

Dry Demerara

SPEC/01A



Ingredient

Cane juice extracted from sugar cane plant (saccharum officinarum)

Product Attributes

Visual appearance	A free flowing, darkish brown crystal.
Flavour	Typical demerara raw cane flavour. No off flavours and odours, free from fermentation.
Texture	Large free flowing crunchy crystals dissolving slowly on contact with moisture.
Colour	Brown colour.

Intended Use

The unique lower than normal moisture levels and bigger grain size gives it enhanced free flowing properties making it the perfect natural sweetener in tea, coffee, cereals as well as in jams and marmalades. It is also used for cake and biscuit making.

Certification

Kosher, Halal and FSSC 22000

Declarations

- Suitable for vegetarians and vegans
- Product has not been genetically modified
- Product has not been treated using Ionising radiation

Further declarations or certifications available on request

Physical and Chemical Standard

Colour (ICUMSA)	2200 - 2600
Mean aperture (mm)	1.0 - 1.2
Moisture content (%)	0.1 max
Polarisation (%)	99.2 min
Insoluble matter (ppm)	50 max

Full certificate of analysis (COA) provided on request.

Packaging

Size	1050 kg
Characteristics	Laminated polypropylene bag with 75 micron blue polyethylene liner.

Packaging size and branding can be customised per order requirements

Dry Demerara

Detailed Specifications

SPEC/01B

Product Name		Dry Demerera	Certificate of Analysis
Illovo Product Code		BND810A	✓
Bag Size		1050 kg	
Bag Colour		Brown and white weave	
Physical Parameters	Units		
Solution Colour	ICUMSA	2200 - 2600	✓
Visual Colour	L* Value	56.64 - 64.32	
Moisture	%	0.1 max	✓
Polarisation	%	99.2 min	
Invert Sugar	%	0.15 max	
Conductivity Ash	%	0.40 max	
Insoluble Matter	mg/kg	50 max	✓
Crystal Size Mean Value	mm	1.0 -1.2	✓
Crystal Size >1.8 mm	%	2 max	
Crystal Size >1.4 mm	%	8 max	
Crystal Size <1.0 mm	%	35 max	
Crystal Size <0.8 mm	%	10 max	
Crystal Size <0.225 mm	%	4 max	
Crystal Size Variation Coefficient	%	30 max	✓
Chemical Parameters	Units		
Sulfur Dioxide	mg/kg	<10	
Organoleptic Parameters	Units		
Odour		No off odour	
Taste		No off taste	
Microbiological Parameters	Units		
Total Plate Count	cfu/10g	max 200	✓
Yeasts	cfu/10g	max 100	✓
Moulds	cfu/10g	max 100	✓
Osmophillic Yeasts	cfu/10g	max 100	✓
Xerophillic Moulds	cfu/10g	max 100	✓
Enterobacteriaceae	neg/10g	Not Detected	
Salmonella	neg/25g	Not Detected	

NOTE: Pass Colour Based On Icumsa Colour, Keep L* Colour For Information

STORAGE AND SHELF-LIFE

This sugar should be stored as follows:

- In a dry environment, preferably < 65% relative humidity. Cool conditions, preferably between 10-20°C. Rapid temperature variation in excess of 5°C in any 24-hour period should be avoided.
- Do not store close to strong smelling materials eg. flavours, spices, perfumes or cleaning materials, as sugar will easily absorb odours.
- Under the above conditions the product has a 5 year shelf life, however use within 6-12 months would be our recommendation

PRODUCT WARRANTY

This product complies at the time of delivery with all relevant current UK/ EU and USA legislation, including the requirements of

the Food Safety (General Food Hygiene) Regulations. A Certificate of Conformance is issued annually to indicate that the product is as declared in the above specification and which forms part of any agreement between Illovo and the customer.

This specification complies with the Food Information Regulation 1169/2011.

SUITABLE FOR (YES/NO)

Vegetarians: Yes
 Vegans: Yes
 Coeliacs: Yes
 Kosher: Yes (Certified)
 Halal: Yes (Certified)

* Pesticides and Heavy Metals are tested annually for compliance with UK/EU regulations for permitted limits

WS Demerara

SPEC/07A



Ingredient

Cane juice extracted from sugar cane plant (saccharum officinarum)

Product Attributes

Visual appearance	A free flowing, darkish brown crystal.
Flavour	Typical demerara raw cane flavour. No off flavours and odours, free from fermentation.
Texture	Large free flowing crunchy crystals dissolving slowly on contact with moisture.
Colour	Brown colour.

Intended Use

The unique lower than normal moisture levels and bigger grain size gives it enhanced free flowing properties making it the perfect natural sweetener in tea, coffee, cereals as well as in jams and marmalades. It is also used for cake and biscuit making.

Certification

Kosher, Halal and FSSC 22000

Declarations

- Suitable for vegetarians and vegans
- Product has not been genetically modified
- Product has not been treated using Ionising radiation

Further declarations or certifications available on request

Physical and Chemical Standard

Colour (ICUMSA)	2500 - 2900
Mean aperture (mm)	0.7 - 1.0
Moisture content (%)	0.10 max
Polarisation (%)	98.6 - 99.4
Insoluble matter (ppm)	50 max

Full certificate of analysis (COA) provided on request.

Packaging

Size	1000 kg (2204 lb), 50 lb, 25 lb
Characteristics	Laminated polypropylene bag with 75 micron blue polyethylene liner.

Packaging size and branding can be customised per order requirements

WS Demerara

Detailed Specifications

SPEC/07B

Product Name		WS Dry Demerera	Certificate of Analysis
Illovo Product Code		BOW800A, BOW400A, BOW300A	✓
Bag Size		1000 kg (2204pounds), 50lb 25lb	
Bag Colour		White bags	
Physical Parameters	Units		
Solution Colour	ICUMSA	2500 - 2900	✓
Visual colour	L*		
Moisture	%	0.10 max	✓
Polarisation	%	98.6 - 99.4%	✓
Conductivity Ash	%	0.40 max	✓
Insoluble Matter	ppm	50 max	✓
Visual Specks	N/A	<5/1500 g	
Metal particles	N/A	<1mg/kg	
Grain size mean value	mm	0.7 - 1.0	✓
Coefficient of Variation	%	35 max	✓
Chemical Parameters	Units		
Sulfur Dioxide	mg/k	<10	✓
Arsenic	mg/kg	≤1	✓
Lead	mg/kg	≤ 0.1	✓
Copper	mg/kg	≤1	✓
Iron	mg/kg	≤1	✓
Organoleptic Parameters	Units		
Odour		No off odour	✓
Taste		No off taste	✓
Pesticides (Annually)	Units	Test per USDA-NOP list	
Microbiological Parameters	Units		
Total Plate Count	cfu/g	< 200	✓
Moulds	cfu/g	< 10	✓
Yeasts	cfu/g	<10	✗
E.Coli		Not Detected	✓
Salmonella	neg/25g	Not Detected	✓

* Pesticides and Heavy Metals are tested annually for compliance with UK/EU regulations for permitted limits

STORAGE AND SHELF-LIFE

This sugar should be stored as follows:

- In a dry environment, preferably < 65% relative humidity. Cool conditions, preferably between 10-20°C. Rapid temperature variation in excess of 5°C in any 24-hour period should be avoided.
- Do not store close to strong smelling materials eg. flavours, spices, perfumes or cleaning materials, as sugar will easily absorb odours.
- Under the above conditions the product has a 5 year shelf life, however use within 6-12 months would be our recommendation

PRODUCT WARRANTY

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the Food Safety (General Food Hygiene) Regulations. A Certificate of Conformance is issued annually to indicate that the product is as declared in the above specification and which forms part of any agreement between Illovo and the customer.

This specification complies with the Food Information Regulation 1169/2011.

SUITABLE FOR (YES/NO)

Vegetarians: Yes
 Vegans: Yes
 Coeliacs: Yes
 Kosher: Yes (Certified)
 Halal: Yes (Certified)

Light Demerara

SPEC/05A



Ingredient

Cane juice extracted from sugar cane plant (saccharum officinarum)

Product Attributes

Visual appearance	Clean, dry and free flowing with light brown / yellow coloured sparkling crystals.
Flavour	Typical Demerara raw cane flavour. No off flavours and odours, free from fermentation.
Texture	Bold consistent crystal size. Soft and crumbly.
Colour	Brown / golden colour

Intended Use

Its unique properties and its typical aroma of flourishing sugar cane, makes the product ideal for baking, syrup and confectionery production among others.

Certification

Kosher, Halal and FSSC 22000

Declarations

- Suitable for vegetarians and vegans
- Product has not been genetically modified
- Product has not been treated using ionising radiation

Further declarations or certifications available on request

Physical and Chemical Standard

Colour (ICUMSA)	1500 - 2000
Mean aperture (mm)	0.7 - 1.0
Moisture content (%)	0.10 max
Polarisation (%)	99.49 min
Insoluble matter (ppm)	50 max

Full certificate of analysis (COA) provided on request.

Packaging

Size	1050 kg
Characteristics	Laminated polypropylene bag with 75 micron blue polyethylene liner.

Packaging size and branding can be customised per order requirements

Light Demerara

Detailed Specifications

SPEC/05B

Product Name		Light Demerara	Certificate of Analysis
Product Code		BLR810A	✓
Bag Size		1050 g	
Bag Colour		Light Green with middle line	
Physical Parameters	Units	Specification	
Solution Colour	420nm ICUMSA	1500 - 2000	✓
Mean Aperture	mm	0.7-1.0	✓
Moisture	%	0.10 max	✓
Polarisation	%	99.49 min	✓
Conductivity Ash	%	0.30 max	✓
Sulfur Dioxide	mg/kg	10 max	
Insolubles	ppm	50 max	✓
Taste	N/A	No off taste	✓
Odor	N/A	No off odour	✓
Chemical Parameters	Units		
Arsenic	ppm	≤1	
Lead	ppm	≤2	
Copper	ppm	≤2	
Microbiological Parameters	Units		
Total Plate Count		<200	
Yeast and Moulds	(cfu/g)	<50	
Osmophilic Yeasts		<100	
Osmophilic Moulds	(cfu/g)	<100	
Enterobacteriaceae		Neg/10 g	
Salmonella		Neg/25 g	

* Pesticides and Heavy Metals are tested annually for compliance with UK/EU regulations for permitted limits

STORAGE AND SHELF-LIFE

This sugar should be stored as follows:

- In a dry environment, preferably < 65% relative humidity. Cool conditions, preferably between 10-20°C. Rapid temperature variation in excess of 5°C in any 24-hour period should be avoided.
- Do not store close to strong smelling materials eg. flavours, spices, perfumes or cleaning materials, as sugar will easily absorb odours.
- Under the above conditions the product has a 5 year shelf life, however use within 6-12 months would be our recommendation

PRODUCT WARRANTY

This product complies at the time of delivery with all relevant current UK/ EU and USA legislation, including the requirements of

the Food Safety (General Food Hygiene) Regulations. A Certificate of Conformance is issued annually to indicate that the product is as declared in the above specification and which forms part of any agreement between Illovo and the customer.

This specification complies with the Food Information Regulation 1169/2011.

SUITABLE FOR (YES/NO)

Vegetarians: Yes
 Vegans: Yes
 Coeliacs: Yes
 Kosher: Yes (Certified)
 Halal: Yes (Certified)

Dark Demerara

SPEC/04A



Ingredient

Cane juice extracted from sugar cane plant (saccharum officinarum)

Product Attributes

Visual appearance	Clean, dry and free flowing with dark brown sparkling crystals.
Flavour	Typical Demerara raw cane flavour. No off flavours and odours, free from fermentation.
Texture	Large free flowing crunchy crystals dissolving slowly on contact with moisture.
Colour	Brown colour.

Intended Use

Its unique sparkling golden coloured crystal with a subtle buttery taste is used as a substitute for white refined sugar in tea, cereals as well as in jam, marmalade and wine making. It is also used for confectionary production.

Certification

Kosher, Halal and FSSC 22000

Declarations

- Suitable for vegetarians and vegans
- Product has not been genetically modified
- Product has not been treated using Ionising radiation

Further declarations or certifications available on request

Physical and Chemical Standard

Colour (ICUMSA)	3800 - 5000
Mean aperture (mm)	0.7 -1.0
Moisture content (%)	< 0.15
Polarisation (%)	99.5 max
Insoluble matter (ppm)	50 max

Full certificate of analysis (COA) provided on request.

Packaging

Size	1050 kg
Characteristics	Laminated polypropylene bag with 75 micron blue polyethylene liner.

Packaging size and branding can be customised per order requirements

Dark Demerara

Detailed Specifications

SPEC/04B

Product Name		Dark Demerara	Certificate of Analysis
Illovo Product Code		BKE810A	✓
Bag Size		1050 kg	
Bag Colour		Dark Orange	
Physical Parameters	Units		
Solution Colour	420nm ICUMSA	3800 - 5000	
Visual Colour	L*	41.35 - 43.80	✓
Moisture	%	≤ 0.15	✓
Polarisation	%	99.5 max	✓
Mean Aperture	mm	0.7 - 1.0	✓
Conductivity Ash	%	4 max	✓
Sulfur Dioxide	mg/kg	10 max	✓
Insolubles	mg/kg	50 max	✓
Coefficient of Variation Max	%	35 max	✓
Invert Sugar	%	0,3	✓
Taste	N/A	No off taste	✓
Odour	N/A	No off odour	✓
Chemical Parameters	Units		
Arsenic	ppm	≤ 1	✓
Lead	ppm	≤ 2	✓
Copper	ppm	≤ 2	✓
Titanium	ppm	≤ 1	✓
Microbiological Parameters	Units		
Tvc	cfu/g	200/g max	
Yeast	per 25g	50/g max	
Mould	cfu/g	50/g max	
Osmophilic Yeast	cfu/g	100/g	
Osmophilic Mould	cfu/g	100/g	
Enterobacteriaceae	cfu/g	10/g max	
Salmonella	cfu/g	Absent in 25 g	
Coliforms	cfu/g	< 10	

* Pesticides and Heavy Metals are tested annually for compliance with UK/EU regulations for permitted limits

STORAGE AND SHELF-LIFE

This sugar should be stored as follows:

- In a dry environment, preferably < 65% relative humidity. Cool conditions, preferably between 10-20°C. Rapid temperature variation in excess of 5°C in any 24-hour period should be avoided.
- Do not store close to strong smelling materials eg. flavours, spices, perfumes or cleaning materials, as sugar will easily absorb odours.
- Under the above conditions the product has a 5 year shelf life, however use within 6-12 months would be our recommendation

PRODUCT WARRANTY

This product complies at the time of delivery with all relevant current UK/ EU and USA legislation, including the requirements of

the Food Safety (General Food Hygiene) Regulations. A Certificate of Conformance is issued annually to indicate that the product is as declared in the above specification and which forms part of any agreement between Illovo and the customer.

This specification complies with the Food Information Regulation 1169/2011.

SUITABLE FOR (YES/NO)

Vegetarians: Yes
 Vegans: Yes
 Coeliacs: Yes
 Kosher: Yes (Certified)
 Halal: Yes (Certified)

Fine Grain Raws

SPEC/16A



Ingredient

Cane juice extracted from sugar cane plant (saccharum officinarum)

Product Attributes

Visual appearance	Clean, dry and free flowing with light brown coloured sparkling clear crystal.
Flavour	Typical raw cane nutty molasses flavour. No off flavour and odours.
Texture	Soft and with a small grain. Dissolves easily.
Colour	Light brown colour.

Intended Use

Its unique properties and its typical aroma of flourishing sugar cane, makes the product ideal for baking, syrup and confectionery production among others.

Certification

Kosher, Halal and FSSC 22000

Declarations

- Suitable for vegetarians and vegans
- Product has not been genetically modified
- Product has not been treated using Ionising radiation

Further declarations or certifications available on request

Physical and Chemical Standard

Colour (ICUMSA)	2500 - 3500
Mean aperture (mm)	0.24 - 0.34
Moisture content (%)	0.4 max
Polarisation (%)	97.7 - 98.8
Insoluble matter (ppm)	50 max

Full certificate of analysis (COA) provided on request.

Packaging

Size	25 kg
Characteristics	Laminated polypropylene bag with 75 micron blue polyethylene liner.

Packaging size and branding can be customised per order requirements

Fine Grain Raws

Detailed Specifications

SPEC/16B

Product Name		Fine Grain Raws	Certificate of Analysis
Product Code		BFN500A	✓
Bag Size		25 kg	
Bag Colour		Pink	
Physical Parameters	Units		
Solution Colour	ICUMSA	2500 - 3500	✓
Visual Colour	L*	67 - 7 6	✓
Mean Aperture	mm	0.24 - 0.34	✓
Coefficient of Variation	CV	30 max	
Insoluble Matter	ppm	50 max	✓
Invert Sugar	%	0.15 max	
Polarisation	%	97.7 - 98.8	✓
Moisture	%	0.4 max	✓
Available Water (AW)		0.65 max	✓
Foreign Matter		Absent	✓
Chemical Parameters	Units		
Pesticides And Heavy Metals		EU Regulations	✓
Microbiological Parameters	Units		
TVC	per g	1000 max	✓
Yeast	per g	100 max	✓
Mould	per g	100 max	✓
Osmophilic Yeast	per g	1000 max	✓
Osmophilic Mould	per g	1000 max	✓
Enterobacteriaceae	per g	10 max	✓
Salmonella	per 25 g	Absent	✓

* Pesticides and Heavy Metals are tested annually for compliance with UK/EU regulations for permitted limits

STORAGE AND SHELF-LIFE

This sugar should be stored as follows:

- In a dry environment, preferably < 65% relative humidity. Cool conditions, preferably between 10-20°C. Rapid temperature variation in excess of 5°C in any 24-hour period should be avoided.
- Do not store close to strong smelling materials eg. flavours, spices, perfumes or cleaning materials, as sugar will easily absorb odours.
- Under the above conditions the product has a 5 year shelf life, however use within 6-12 months would be our recommendation

PRODUCT WARRANTY

This product complies at the time of delivery with all relevant current UK/ EU and USA legislation, including the requirements of

the Food Safety (General Food Hygiene) Regulations. A Certificate of Conformance is issued annually to indicate that the product is as declared in the above specification and which forms part of any agreement between Illovo and the customer.

This specification complies with the Food Information Regulation 1169/2011.

SUITABLE FOR (YES/NO)

Vegetarians: Yes
 Vegans: Yes
 Coeliacs: Yes
 Kosher: Yes (Certified)
 Halal: Yes (Certified)

Golden Granulated

SPEC/03A



Ingredient

Cane juice extracted from sugar cane plant (Saccharum officinarum)

Product Attributes

Visual appearance	Clean, dry and free flowing with golden coloured sparkling clear crystals.
Flavour	Sweet with subtle buttery notes, no off flavours or odours.
Texture	Free flowing crystals dissolving on contact with moisture.
Colour	Golden and sparkling.

Intended Use

It is used in tea, cereals as well as in jam, marmalade, wine making and carbonated drinks production. It is also used for cake and biscuit making.

Certification

Kosher, Halal and FSSC 22000

Declarations

- Suitable for vegetarians and vegans
- Product has not been genetically modified
- Product has not been treated using ionising radiation

Further declarations or certifications available on request

Physical and Chemical Standard

Colour (ICUMSA)	400 - 800
Mean aperture (mm)	0.60 - 0.80
Moisture content (%)	0.10 max
Polarisation (%)	99.40 min
Insoluble matter (ppm)	50 max

Full certificate of analysis (COA) provided on request.

Packaging

Size	1050 kg
Characteristics	Laminated polypropylene bag with 75 micron blue polyethylene liner.

Packaging size and branding can be customised per order requirements

Golden Granulated

Detailed Specifications

SPEC/03B

Product Name		Golden Granulated	Certificate of Analysis
Illovo Product Code		BHC810A	
Bag Size		1075 kg	
Bag Colour		Light Blue	
Physical Parameters	Units		
Solution Colour	420nm ICUMSA	400 - 800	
Visual Colour	L*	74 - 77	
Mean Aperture	mm	0.60 - 0.80	
Fines < 0.25 mm	%	20 max	
Polarisation	%	99.4 min	
Moisture	%	0.1 max	
Available Water	%	0.65 max	
Insoluble Matter	mg/kg	50 max	
Foreign Matter		Absent	
Organoleptic Parameters	Units		
Odour		No off odour	
Foreign Matter		Absent	
Microbiological Parameters	Units		
TVC	cfu/g	200/g max	
Yeast	per 25g	50/g max	
Mould	cfu/g	50/g max	
Osmophillic Yeast	cfu/g	100/g	
Osmophillic Mould	cfu/g	100/g	
Enterobacteriaceae	cfu/g	10/g max	
Salmonella	cfu/g	Absent in 25 g	

* Pesticides and Heavy Metals are tested annually for compliance with UK/EU regulations for permitted limits

STORAGE AND SHELF-LIFE

This sugar should be stored as follows:

- In a dry environment, preferably < 65% relative humidity. Cool conditions, preferably between 10-20°C. Rapid temperature variation in excess of 5°C in any 24-hour period should be avoided.
- Do not store close to strong smelling materials eg. flavours, spices, perfumes or cleaning materials, as sugar will easily absorb odours.
- Under the above conditions the product has a 5 year shelf life, however use within 6-12 months would be our recommendation

PRODUCT WARRANTY

This product complies at the time of delivery with all relevant current UK/ EU and USA legislation, including the requirements of

the Food Safety (General Food Hygiene) Regulations. A Certificate of Conformance is issued annually to indicate that the product is as declared in the above specification and which forms part of any agreement between Illovo and the customer.

This specification complies with the Food Information Regulation 1169/2011.

SUITABLE FOR (YES/NO)

Vegetarians: Yes
 Vegans: Yes
 Coeliacs: Yes
 Kosher: Yes (Certified)
 Halal: Yes (Certified)

Golden Raws

SPEC/06A



Ingredient

Cane juice extracted from sugar cane plant (saccharum officinarum)

Product Attributes

Visual appearance	Clean, dry and free flowing with a light brown crystal.
Flavour	Typical cane flavour, free from off flavours and odours.
Texture	Bold consistent crystal size. Soft and crumbly.
Colour	Light brown.

Intended Use

Ideal for sweetening coffee, sprinkling on cereals, in muesli production and as a crunchy topping for cakes as well as fruits.

Certification

Kosher, Halal and FSSC 22000

Declarations

- Suitable for vegetarians and vegans
- Product has not been genetically modified
- Product has not been treated using ionising radiation

Further declarations or certifications available on request

Physical and Chemical Standard

Colour (ICUMSA)	1500 - 2500
Mean aperture (mm)	0.6 - 1.0
Moisture content (%)	0.10 max
Polarisation (%)	99.49 max
Insoluble matter (ppm)	50 max

Full certificate of analysis (COA) provided on request.

Packaging

Size	1075 kg
Characteristics	Laminated polypropylene bag with 75 micron blue polyethylene liner.

Packaging size and branding can be customised per order requirements

Golden Raws

Detailed Specifications

SPEC/06B

Product Name		Golden Raws	Certificate of Analysis
Llovo Product Code		BW1810A	✓
Bag Size		1050 kg	
Bag Colour		Dark Brown	
Physical Parameters	Units		
Solution Colour	ICUMSA	1500 - 2500	✓
Visual Colour	L*		
Moisture	%	0.10 max	✓
Polarisation	%	99.49 min	✓
Invert Sugar	%	0.15 max	
Conductivity Ash	%	0.30 max	✓
Insoluble Matter	mg/kg	50 max	✓
Crystal Size Mean Value	mm	0.6 - 1.0	✓
Crystal Size Variation Coefficient	%	30 max	✓
Chemical Parameters	Units		
Sulfur Dioxide	mg/kg	< 10	
Organoleptic Parameters	Units		
Odour		No off odour	✓
Taste		No off taste	✓
Microbiological Parameters	Units		
TVC	cfu/g	200/g max	✓
Yeast	per 25 g	50/g max	✓
Mould	cfu/g	50/g max	✓
Osmophillic Yeast	cfu/g	100/g	✓
Osmophillic Mould	cfu/g	100/g	✓
Enterobacteriaceae	cfu/g	10/g max	✓
Salmonella	cfu/g	Absent in 25 g	✓

* Pesticides and Heavy Metals are tested annually for compliance with UK/EU regulations for permitted limits

STORAGE AND SHELF-LIFE

This sugar should be stored as follows:

- In a dry environment, preferably < 65% relative humidity. Cool conditions, preferably between 10-20°C. Rapid temperature variation in excess of 5°C in any 24-hour period should be avoided.
- Do not store close to strong smelling materials eg. flavours, spices, perfumes or cleaning materials, as sugar will easily absorb odours.
- Under the above conditions the product has a 5 year shelf life, however use within 6-12 months would be our recommendation

PRODUCT WARRANTY

This product complies at the time of delivery with all relevant current UK/ EU and USA legislation, including the requirements of

the Food Safety (General Food Hygiene) Regulations. A Certificate of Conformance is issued annually to indicate that the product is as declared in the above specification and which forms part of any agreement between Illovo and the customer.

This specification complies with the Food Information Regulation 1169/2011.

SUITABLE FOR (YES/NO)

Vegetarians: Yes
 Vegans: Yes
 Coeliacs: Yes
 Kosher: Yes (Certified)
 Halal: Yes (Certified)

EU Export Refined

SPEC/13A



Ingredient

Cane juice extracted from sugar cane plant (saccharum officinarum)

Product Attributes

Visual appearance	White free flowing crystalline product.
Flavour	Typical sweet flavour, no off flavours or odours.
Texture	Consistent crystal size.
Colour	White.

Intended Use

It is used in tea, cereals as well as in jam, marmalade, wine making and carbonated drinks production. It is also used for cake and biscuit making.

Certification

Kosher, Halal and FSSC 22000

Declarations

- Suitable for vegetarians and vegans
- Product has not been genetically modified
- Product has not been treated using Ionising radiation

Further declarations or certifications available on request

Physical and Chemical Standard

Colour (ICUMSA)	45 max
Mean aperture (mm)	0.5 - 0.8
Moisture content (%)	0.06 max
Polarisation (%)	99.7 min
Insoluble matter (ppm)	20 max

Full certificate of analysis (COA) provided on request.

Packaging

Size	50 kg
Characteristics	Dark blue polyethylene bag

Packaging size and branding can be customised per order requirements

EU Export Refined

Detailed Specifications

SPEC/13B

Product Name		EU Export Refined	Certificate of Analysis
Product Code		ARU500A	
Bag Size		25 kg	
Bag Colour		Blue	
Physical Parameters	Units	Specifications	
Solution Colour	420nm ICUMSA	45 max	✓
Moisture	%	0.06 max	✓
Polarisation	%	99,7 min	
Mean Aperture	mm	0.50 - 0.80	✓
Conductivity Ash	%	0.07 max	✓
Sulfur Dioxide	mg/kg	Nil	
Insolubles	ppm	20 max	
Turbidity	ICUMSA units (IU)	Not more than 20 ICUMSA Units	✓
Sulphated Ash	%	0.03 max	
Invert Sugar	%w/w	0.15 max	
Chemical Parameters	Units		
Arsenic	ppm	< 1	
Lead	ppm	< 0.5	
Copper	ppm	< 2	
Organoleptic Parameters	Units		
Odour			✓
Odour on Acidification		No off odour	✓
Taste		No off taste	✓
Appearance		White crystals with no foreign materials	✓
Microbiological Parameters	Units		
Salmonella	per 25 g	Not detected	
E. Colli	cfu/g	Not detected	
Staphylococcus Aureus	cfu/g	Not detected	

* Pesticides and Heavy Metals are tested annually for compliance with UK/EU regulations for permitted limits

STORAGE AND SHELF-LIFE

This sugar should be stored as follows:

- In a dry environment, preferably < 65% relative humidity. Cool conditions, preferably between 10-20°C. Rapid temperature variation in excess of 5°C in any 24-hour period should be avoided.
- Do not store close to strong smelling materials eg. flavours, spices, perfumes or cleaning materials, as sugar will easily absorb odours.
- Under the above conditions the product has a 5 year shelf life, however use within 6-12 months would be our recommendation

PRODUCT WARRANTY

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the Food Safety (General Food Hygiene) Regulations. A Certificate of Conformance is issued annually to indicate that the product is as declared in the above specification and which forms part of any agreement between Illovo and the customer.

This specification complies with the Food Information Regulation 1169/2011.

SUITABLE FOR (YES/NO)

Vegetarians: Yes
 Vegans: Yes
 Coeliacs: Yes
 Kosher: Yes (Certified)
 Halal: Yes (Certified)

Turbinado

SPEC/08A



Ingredient

Cane juice extracted from sugar cane plant (saccharum officinarum)

Product Attributes

Visual appearance	Golden colour granulated crystals.
Flavour	Mild cane flavour.
Texture	Bold consistent crystal size. Soft and crumbly.
Colour	Light brown colour.

Intended Use

Highly recommended for confectionary use, also suitable for use in spirit production and as well in production of jam and marmalade.

Certification

Kosher, Halal and FSSC 22000

Declarations

- Suitable for vegetarians and vegans
- Product has not been genetically modified
- Product has not been treated using ionising radiation

Further declarations or certifications available on request

Physical and Chemical Standard

Colour (ICUMSA)	800 - 1300
Mean aperture (mm)	0.6 - 1.0
Moisture content (%)	0.10 max
Polarisation (%)	99.49 max
Insoluble matter (ppm)	50 max

Full certificate of analysis (COA) provided on request.

Packaging

Size	1050 kg
Characteristics	Laminated polypropylene bag with 75 micron blue polyethylene liner.

Packaging size and branding can be customised per order requirements

Turbinado

Detailed Specifications

SPEC/08B

Product Name		Turbinado	Certificate of Analysis
Illovo Product Code		BTW400A	✓
Bag Size		50 lb	
Bag Colour		Khaki	
Physical Parameters	Units		
Solution Colour	ICUMSA	800 - 1300	✓
Visual Colour	L*		
Moisture	%	0.10 max	✓
Polarisation	%	99.49 max	✓
Conductivity Ash	%	0.20 max	✓
Insoluble Matter	ppm	50 max	✓
Grain Size Mean Value	mm	0.6-1.0	✓
Coefficient of Variation	%	35 max	✓
Chemical Parameters	Units		
Sulfur Dioxide	mg/kg	< 10	✓
Arsenic	mg/kg	≤ 1	✓
Lead	mg/kg	≤ 0.1	✓
Copper	mg/kg	≤ 1	✓
Iron	mg/kg	≤ 1	✓
Organoleptic Parameters	Units		
Odour		No off odour	✓
Taste		No off taste	✓
Pesticides (Annually)	Units		
Microbiological Parameters	Units		
Total Plate Count	cfu/g	< 200	✓
Moulds	cfu/g	< 10	✓
Yeasts	cfu/g	< 10	✓
E.coli		Not Detected	✓
Salmonella	neg/25g	Not Detected	✓

* Pesticides and Heavy Metals are tested annually for compliance with UK/EU regulations for permitted limits

STORAGE AND SHELF-LIFE

This sugar should be stored as follows:

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This specification complies with the Food Information Regulation 1169/2011.

SUITABLE FOR (YES/NO)

Vegetarians: Yes
 Vegans: Yes
 Coeliacs: Yes
 Kosher: Yes (Certified)
 Halal: Yes (Certified)