

# KASKADE

PRODUCTS FROM NATURE

## PRODUCT SPECIFICATIONS

### ORGANIC COCONUT BLOSSOM SUGAR

#### Origin and production

Indonesia

Coconut sugar is produced from the sweet juice of the coconut blossom. This juice is heated and it then crystallises to coconut blossom sugar.

#### Ingredients

100% organic coconut blossom sugar (*Cocos nucifera*)

#### Characteristics

- 100% organic, unprocessed, unbleached, natural sugar
- High nutritional value: rich in potassium, magnesium, zinc and iron
- Natural source of vitamins B1, B2, B3, B6 and C
- Slow sugar, glycemic index of 35
- Contains no preservatives
- Free of allergens
- Brix value (20° C): 77,5 – 97

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#### Physical/ Organoleptic/ Chemical specifications

Appearance: fine grain

Colour: yellowish brown to brown

Odour: characteristic for coconut sugar, sweet, creamy, slightly nutty

Taste: sweet, mild caramel flavour with floral tones

Particle size: granular 14-16 mesh (regular), granular 30 mesh (fine), granular 50 mesh (extra fine)  
granular 80 mesh (powder)

Moisture: max 3%

Solubility : 98%

Impurities: <0,5% (V/W)

Ash: 3%

## Use

As a natural sweetener in warm dishes, drinks and desserts

## Store

At ambient temperature, in a clean, dry, dark and odour-free environment. Keep sealed if not used.

## Shelf life

24 months from production date

## GMO statement

This product complies with the current EU regulations (EC) N° 1829/2003 and 1830/2003 relating to the prohibition on the use of GMOs

Nutritional value	per 100 g:
Energy	1632kJ/390kcal
Total fat	0,13g
- of which saturated fats	0,11g
Carbohydrates	92,6g
- from which sugars	87g
Dietary fibres	1,5g
Proteins	1,67g
Salt	0,27g

Values may vary naturally

## The advantages of slow sugars in a nutshell

- Keeps the energy supply in the body in balance
- Gives less strong fluctuations in blood sugar
- The slow absorption improves the control of the blood sugar content

## Allergens

*According to EU-Regulation 1169/2011*

	The product contains according to recipe	Cross-contamination can be ruled out
Cereals who can contain gluten (wheat, rye, barley, oat, spelt, kamut or de hybrid stems of it, as well the products of it)	no	yes
Crustaceans	no	yes
Eggs & egg products	no	yes

Fish & fish products	no	yes
Peanuts	no	yes
Soy & soy products	no	yes
Milk and milk products (inclusive lactose)	no	yes
Nuts	no	yes
Celery	no	yes
Mustard	no	yes
Sesame seeds	no	yes
Sulphur dioxide and sulphites (>10 mg SO <sub>2</sub> /kg or litre)	no	yes
Lupine	no	yes
Molluscs	no	yes

### Analytical parameters

Microbiology	Pathogens: *	
<i>*In accordance with regulation (EC) 2073/2005</i> <i>** Internal limits</i>	Salmonella	Absent in 25g
	Others: **	
	E. coli	Max 10 (cfu/g)
	Yeast count	< 500 (cfu/g)
	Mould count	< 500 (cfu/g)
	Total plate count	< 10.000 (cfu/g)

### Packaging

20kg and 25kg: bulk – cardboard box with PP bag

500g: stand-up pouch

### Certification

Certified organic by TÜV NORD Integra Belgium BE-BIO-02

Certified Fairtrade by FLOCERT available

### Applicable Legislation

EC 834/2007 and EC 889/2008 : Organic Regulation

EC 1935/2004 and EC 10/2011 : Packing Regulation

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Approved by: Stephan CERRUTI, CEO