



# Fairly Traded Organics

## ORGANIC EVAPORATED CANE SUGARS

Fairly Traded Organic's organic sugars are produced from the evaporation, concentration, and centrifugation process of organic sugar cane juice (*saccharum officinarum*). Our relatively small industrial plant allows for the absolute good manufacturing procedures which strictly adhere to organic guidelines and parameters.

Our sugar producing practices allow for us to obtain a high quality sugar with low moisture and quantities of honey, thus preserving the the truest possible sugar cane essences free of the contamination of foreign flavors.

We produce three varieties of raw organic sugar:

### Organoleptic characteristics

	<b>Organic White</b>	<b>Organic Golden</b>	<b>Organic Brown</b>
<b>Flavor</b>	Sweet and typical of light granulated sugar		Sweet with hints of honey and molasses
<b>Color</b>	White Crystals	Light Gold Crystals	Dark Gold Crystals
<b>Odor</b>	Mild		Honeylike
<b>Appearance</b>	Free-flowing sugar crystals		

### Physical – Chemical

<b>Direct Polarization</b>	>99.6	>99.2 <99.5	<99.2
<b>Moisture Content</b>	<0.10	<0.10	<0.15
<b>Moisture Safety Factor</b>	Less than 0.15		
<b>Ashes</b>	<0.10	<0.10	<0.20
<b>Color ICUMSA</b>	<900	>1100	>1700
<b>Sediments</b>	<200 ppm	<300 ppm	<300 ppm
<b>Grain Size</b>	0.5 – 0.7 mm	0.6 – 0.8 mm	>0.8 mm
<b>Additives</b>	None		

### Microbiological

<b>Standard Plate Count</b>	Maximum 200/10 gms
<b>Yeast and Molds</b>	Both – maximum of 10/10 gms