



# Organic Products

Organic Granulated Cane Sugar  
Organic Cane Sugar FLO Fairtrade  
Organic Icing Sugar PS  
Organic Yellow Syrup

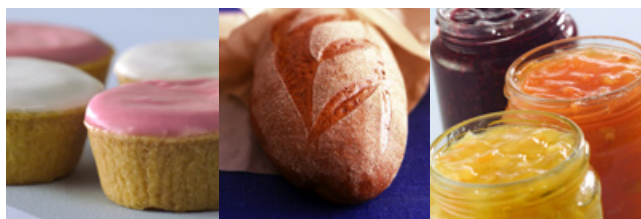
Organic Dark Brown Syrup  
Organic Liquid Sugar 62%  
Organic Liquid Sugar 65%  
Organic Liquid Sugar 67%



## Key characteristics

- Organic Granulated Cane Sugar is pure, crystallised sucrose of EU2 quality.
- Organic Cane Sugar FLO Fairtrade is crystallised sucrose with a colour of 400-900 IU. Double certified Organic and Fairtrade.
- Organic Icing Sugar PS is finely ground sugar with the addition of organic potato starch as an anti-caking agent.
- Our Organic Syrup products are 80 per cent, partly inverted sugar solutions consisting of sucrose, glucose, fructose and mineral salts. The ratio between the different sugars prevents crystallisation.
- Organic Liquid Sugar products are aqueous sucrose solutions with different dry matter.

Organic sugar canes are grown without chemical pesticides or commercial fertiliser. The soil gets its nutrition from farmyard manure. Weeds are removed mechanically or manually. The end product corresponds to regular sugar – there is no difference in taste, function or area of application. Organic Icing Sugar, Organic Syrup products and Organic Liquid Sugar products are manufactured on the basis of our Organic Granulated Cane Sugar.



### Areas of application

- The organic sugar products are used in European organic products such as baked goods, jam, fruit juices, beverage and dairy products.
- Can be used in all products where regular granulated sugar, icing sugar, liquid sucrose and syrup are used.

### Product advantages in application

- Organic Liquid Sugar gives end-products a uniform quality.
- The sugar content and composition in Organic Syrup keeps bread and cakes moist for a longer time.

### Product development

Nordic Sugar continuously strives to improve the quality and application of products. Many customers contact us already at an early stage for assistance in the development and adaptation of sugar products. We also make customized products such as blends of sugar with other sweeteners and food ingredients.

### Storage recommendation

- Store syrup and sugar solution at room temperature. Containers and pipes should be made of acid-proof material.
- Store Organic Icing Sugar PS at a temperature of 20-22°C and 40-65 % relative humidity to avoid caking.

Product facts	Sugar, %	Moisture, %	Colour, IU	Mean grain size, µm	Ash, %	Viscosity 20°C, cP	Viscosity 50°C, cP	Density, kg/l
Organic Granulated Cane Sugar	99.7	0.05	45	500-700	0.03	-	-	0.88
Organic Cane Sugar FLO Fairtrade	99.5	0.2	400-900	200-700	0.2	-	-	-
Organic Icing Sugar PS	98	0.4	50	20	-	-	-	0.65
Organic Yellow Syrup	80	20	1 300	-	0.8	7 500	380	1.42
Organic Dark Brown Syrup	80	20	45 000	-	max 4	8 800	480	1.41
Organic Liquid Sugar 62%	62	38	max 80	-	max 0.03	120	-	1.30
Organic Liquid Sugar 65%	65	35	max 80	-	max 0.03	150	-	1.32
Organic Liquid Sugar 67%	67	33	max 80	-	max 0.03	230	-	1.33

The values in the table are indicative.