

	Shepcote Distributors Ltd Pexton Road Kelleythorpe Industrial Estate, Driffield East Yorkshire, YO25 9FR	Tel: 01377 252537 Email: technical@shepcote.com www: www.shepcote.co.uk
	Product Specification	

T&L Light Brown Soft Sugar

Alternative names Pure cane sugar, Cane sugar, Sugar, Brown sugar, Light soft brown sugar.

Product Description

A moist sugar with fine, quick dissolving crystals and a golden appearance. The moisture, colour & flavour come from molasses extracted as part of the cane sugar refining process.

Light brown soft cane sugar is used in a range of applications including baked goods, sauces, cookies, caramels, cereals, desserts and crumb toppings. Contributing colour, a subtle flavour, texture and a moistness from molasses, soft cane sugars are used widely in domestic, professional and industrial settings.

Ingredient Declaration: Cane sugar, Cane molasses

Botanical Source of sugar: Sugar cane.

Chemical and Physical Characteristics

Total Sugars	94.5 – 96.5%.
Typical Non Sugars (Ash & Organic)	1.4% - 2.5%.
Colour (L*)	62-69 (Hunter)
Water	3.0% max.

Microbiological Characteristics

Mesophilic bacteria/g	500 cfu max.
Yeasts/g	100 cfu max.
Moulds/g	100 cfu max.
Salmonellae	Not detected in 25g.
E. Coli	Not detected in 1g.
Staph Aureus	Not detected in 1g.

Food Safety

SO2	<10 mg/kg.
Lead	0.5 mg/kg max.
Arsenic	1.0 mg/kg max.
Copper	10 mg/kg max.

Packaging

The product is available in 25kg and 3kg pack sizes.

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Shelf Life

Cane sugar will remain in good condition if stored in a cool, dry place. However, they can go hard. Therefore, in industrial pack size it is recommended that these are used within two years of production.

Retailer pack sized product is printed with a two year durability labelling on each pack. This is labelled up stating 'best before end; month year'.

Storage Conditions

Store in ambient conditions, avoiding extremes in temperature and humidity.

Allergen Status

This product is Allergen free as defined by European Regulation (EU) 1169/2011 and European Commission Regulation (EC) 41/2009 (Gluten \leq 20ppm).

GMO Status:

This product is not derived from a genetically modified crop and does not contain GM materials as defined by European Commission Regulations (EC) 1829/2003 and (EC) 1830/2003.

Place of Production/ Packaging: This product is produced in the UK using raw cane sugar of non-UK Origin.

Origin of primary production: Cane sugar is non-UK origin (See Country of origin statement).

Religious certification: Kosher Pareve (non Passover), Halal.

Mandatory Nutritional Information (per 100g)*

Energy (kJ)	1,700
Energy (kcal)	400
Fat (g)	0
of which saturates	0
Carbohydrate (g)	100
of which Sugars	100
Protein (g)	0.1
Salt** (g)	0.08

**Salt content is exclusively due to the presence of naturally occurring sodium

Additional Nutritional Information (per 100g)*

Fibre (g)	0
Sodium (mg)	31

*Reference regarding nutrition data: Nutrient values from sugar industry standard data and McCance and Widdowson 8 th Edition. Energy values are calculated from these figures.

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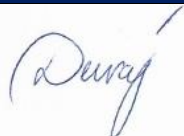
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Product Specification

Customer			
Name	Position	Signature	Date

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance

Shepcote Distributors Ltd			
Name	Position	Signature	Date
Oliwia Duraj	Senior Quality Controller		21/04/2026