

**CERTIFICATE OF ANALYSIS**

## Data

Product	Rainforest Sugar
HS Code	2940.00.00
Country of Origin	Indonesia
Last Update	26/06/2018
Date of Issue	16/06/2015
This product is	Organic and not genetically modified or irradiated

## Production

Additives	No additives
Process	Juice cooking, filtering, cooking to crystallization, storage. Collecting for factory, drying, sieving, grading, check for foreign bodies (iron check), packing, sealing, labelling / palletizing & storage

## Sensorial

Colour	Brown
Taste	Sweet (caramel smell)
Appearance	Crystal (granule) sugar
Maximum particle size	1,5 mm ( mesh size options 14, 18 or 35, A-Grade)

## Packing / Storage

Net	1
Kind of packaging	Plastic sealed kraftpaper bag
Packing size	40 x 60 x 18
Packing/Layer	4
Shelf life min.	For formality 36 month after production, under dry conditions

## Nutritional Values

Nutritional Values	Per 100 gr
Energy	383,4 Kcal
Sucrose	94,2 g
Other sugars	0,6 g
Total Fat	0,2 g
Fibers	1,1 g
Protein	2,5 g
Vitamin C	13,2 mg
Vitamin B12	1,12 µg*
Calcium	3,3 mg
Magnesium	33 mg
Phosphate	0,7 mg
Potassium	760,0 mg
Sodium	70 mg
Iron	11 mg
Zinc	0,1 mg
Salt	0,35 g
Lactose	< 0,1
Maltose	< 0,1
Ash	< 3 %

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Humidity / moist content	< 2.4 %
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\* it is believed that the presence of Vit B12 is caused by the activity of yeast in the sugary juice

Microbiology

Analysis (unit)	Result
Salmonella spp (cfu/25 g)	absent
Aerob plate count at 30° C (cfu/g)	<100
Yeast at 25° C (cfu/g)	<10
Mold at 25° C (cfu/g)	<10