

Cane Sugar



Our **cane sugar** is produced from *Saccharum officinarum* grown without synthetic pesticides, herbicides, or GMOs. We offer multiple grades to suit diverse applications:

- **Raw Cane Sugar** - light golden color, mild molasses notes
- **Granulated Cane Sugar** - bright white, neutral taste, free-flowing crystals
- **Powdered Cane Sugar** - ultra-fine, ideal for icings and beverages

All variants are processed without bone char, chemical bleaching agents, or sulfites—ensuring a truly clean, vegan-friendly sweetener that aligns with non-GMO, and fair-trade values.

Sustainability Commitment: Sourced from farms practicing regenerative agriculture, water conservation, and fair labor standards.

What Is Cane Sugar?

Unlike conventional white sugar (often refined using bone char), **cane sugar** is derived solely from sugarcane fields and processed using mechanical and thermal methods only. The juice is extracted, evaporated, crystallized, and dried—retaining trace minerals (e.g., calcium, potassium, magnesium) in raw grades while achieving high purity in refined versions.

Key characteristics:

- **100% sucrose** (refined grade) or **96-98% sucrose + natural molasses** (raw grade)
- **Caloric value:** 4 kcal/g
- **Glycemic Index:** ~65 (similar to conventional sugar)
- **Fully soluble**, heat-stable, and compatible with all food systems

Product Grades & Specifications

Parameter	Raw Cane Sugar	Granulated Cane Sugar	Powdered Cane Sugar
Appearance	Light golden-brown crystals	Bright white, uniform crystals	Fine white powder
Flavor Profile	Mild caramel/molasses note	Neutral, clean sweetness	Neutral
Sucrose Content	≥96%	≥99.5%	≥99.5%
Moisture Content	≤0.5%	≤0.1%	≤0.5% (with 3% corn starch anti-caking agent*)
Particle Size	0.4-0.8 mm	0.3-0.6 mm	≤0.15 mm (95% through 100 mesh)
Bulk Density	0.75-0.85 g/mL	0.70-0.80 g/mL	0.50-0.60 g/mL

Parameter	Raw Cane Sugar	Granulated Cane Sugar	Powdered Cane Sugar
Solubility	Fully soluble in hot/cold water	Same	Instantly dispersible

* Powdered version contains ≤3% corn starch or tapioca starch as anti-caking agent—clearly labeled per regulation.

Technical & Safety Data

Parameter	Specification
Botanical Source	<i>Saccharum officinarum</i> (sugarcane)
pH (10% solution)	5.5 - 7.0
Ash Content	Raw: ≤0.8%; Refined: ≤0.04%
Heavy Metals	Pb ≤0.1 mg/kg; As ≤0.1 mg/kg; Cd ≤0.05 mg/kg
Microbiological Criteria	TPC ≤1,000 CFU/g; Yeast/Mold ≤100 CFU/g; <i>E. coli</i> , <i>Salmonella</i> , <i>Listeria</i> : Absent
Allergen Status	Gluten-Free (<5 ppm), Soy-Free, Dairy-Free, Nut-Free
Processing Aids	None (no bone char, no sulfur dioxide)
Certifications	Non-GMO Project Verified, Fair Trade Certified (optional), Kosher, Halal, Vegan

Complies with FDA 21 CFR 184.1854, EU Regulation (EC) No 834/2007, and Codex Stan 212.

Functional Benefits

- **Clean Label Sweetener:** Listed simply as “cane sugar”
- **Versatile Performance:** Caramelizes, browns, and aerates like conventional sugar

- **Ethical Sourcing:** Supports smallholder farmers and biodiversity
- **No Chemical Residues:** Free from glyphosate, atrazine, and synthetic fertilizers
- **Vegan & Kosher/Halal Compliant:** Suitable for all dietary lifestyles

Formulation Note: In baking, cane sugar performs identically to conventional white sugar. Raw grades add subtle flavor complexity to craft beverages, granola, and confectionery.

Applications

- **Beverages:** Cold brew coffee, kombucha, RTD teas, smoothies
- **Bakery:** Cakes, cookies, muffins, breads
- **Confectionery:** Caramels, fudge, chocolate coatings
- **Dairy & Alternatives:** Yogurt, ice cream, plant-based desserts
- **Sauces & Condiments:** Ketchup, BBQ sauce, dressings
- **Tabletop Use:** Packets, jars, and bulk dispensers

Why Choose Our Cane Sugar?

We partner directly with certified sugarcane cooperatives in Latin America and Asia that prioritize soil health, water stewardship, and fair wages. Every batch is tested for purity, heavy metals, and integrity.

Available in multiple formats:

- **Raw:** For artisanal and “less processed” positioning
- **Granulated:** Drop-in replacement for white sugar
- **Powdered:** For dusting, icings, and instant mixes

Custom packaging and private labeling supported.

Packaging Options

- **Retail:** 1 lb / 1 kg stand-up pouches or glass jars
- **Food Service:** 5 lb / 10 lb bags
- **Industrial:** 25 kg multi-wall paper bags with PE liner
- **Bulk:** 500 kg-1,000 kg FIBCs

All packaging is food-grade, moisture-resistant, and recyclable where facilities exist.

FAQs

Q: How does cane sugar differ from white sugar?

A: cane sugar is unrefined, retaining natural molasses and minerals, while white sugar is bleached and stripped of nutrients.

Q: Is it suitable for vegan diets?

A: Yes! It's plant-based and free from animal-derived additives.

Q: Can I use it 1:1 as a sugar substitute?

A: Absolutely! It replaces refined sugar at a 1:1 ratio in recipes.

Q: Does it work in beverages?

A: Yes—dissolves well in both hot and cold drinks with a subtle caramel note.

Q: Do you offer bulk pricing?

A: Yes! Discounts available for orders above 500kg.

Packing



For more information, please visit our website:

<https://www.bio-starch.com/products/cane-sugar/>