

# Organic Cane Sugar



## What is Organic Cane Sugar?

Organic Cane Sugar, also known organic saccharose and sucrose, is a certified organic, non-GMO sweetener derived from freshly pressed juice of organically grown sugarcane (*Saccharum officinarum*). Unlike refined white sugar, it retains natural molasses and trace minerals (e.g., calcium, magnesium, iron) through a low-temperature evaporation process. With a golden color and subtle caramel flavor, it offers a wholesome alternative to conventional sugar while supporting sustainable farming practices. Certified USDA Organic, Non-GMO Project Verified, Fair Trade, and Kosher/Halal.

## Specification

Parameter	Specification
Sucrose Content	≥97% (dry basis)
Moisture Content	≤0.8%
Color	Light to golden brown
Flavor	Subtle caramel, no bitter aftertaste
Particle Size	Fine to coarse granules
Solubility	Soluble in hot/cold water
Caloric Value	4 kcal/g
Glycemic Index (GI)	65 (similar to conventional sugar)
Packaging	1kg, 5kg, 25kg resealable bags
Shelf Life	24 months

## Key Features & Benefits

- **Unrefined & Nutrient-Rich:** Contains natural molasses and minerals lost in refined sugar.
- **Clean-Label Sweetness:** Free from synthetic chemicals, bleaches, and GMOs.
- **Sustainable Sourcing:** Grown using regenerative agriculture to protect soil health.
- **Versatile Flavor:** Enhances baked goods, beverages, and sauces with a caramel-like depth.
- **Global Certifications:** USDA Organic, EU Organic, Fair Trade, SAI Platform.

## Applications

- **Bakery:** Adds richness to cookies, cakes, and artisanal bread.
- **Beverages:** Sweetens cold brews, herbal teas, and craft cocktails.
- **Confectionery:** Base for caramel, fudge, and chocolate production.
- **Sauces & Condiments:** Balances acidity in ketchup, BBQ sauces, and dressings.
- **Snacks:** Coating for granola, roasted nuts, and energy bars.

## Why Choose Us?

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1. **Ethical Production:** Partnering with Fair Trade-certified organic sugarcane farms.
2. **Minimal Processing:** No chemical bleaching or artificial additives.
3. **Custom Granulation:** Choose fine, medium, or coarse granules for your application.
4. **Quality Assurance:** Tested for heavy metals, pesticides, and microbial safety (ISO 22000).
5. **Carbon-Neutral Shipping:** Eco-friendly logistics to reduce environmental impact.

## FAQs

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### Q: How does organic cane sugar differ from white sugar?

A: Organic 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

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Want to learn more about this product or have any questions?

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