



LANKA SUGAR COMPANY (PVT) LIMITED
PELWATTE



PRODUCT SPECIFICATION SHEET : BROWN SUGAR

01. Product Description:

Our Brown Sugar is produced by GM free Sugar Cane varieties by crystalizing sucrose with a film of cane molasses. The film gives the product its characteristic brown color and distinctive molasses flavor. The product typically uses for general consumption, bakery production and confectionery.

02. Physical and Chemical Characteristics:

No	Characteristic Parameter	Specification
1	Polarization	> 99.00% Minimum
2	Moisture Content	< 0.25% Maximum
3	Sugar Colour	500-1500 ICUMSA
4	Mean Crystal Size	0.8 - 1.2 mm
5	Conductivity Ash	< 0.2% Maximum
6	Invert Sugar	< 0.30 % Maximum
7	Water insoluble Matter	< 0.20% Maximum
8	Heavy Metals	
	Arsenic	< 01 mg/Kg Maximum
	Copper	< 02 mg/Kg Maximum
	Lead	< 02 mg/Kg Maximum

03. Ingredients:

- ❖ Sugar, Molasses

04. Microbiological Acceptance Criteria -

- ❖ Free from visible Mould growth.
- ❖ Yeast & Mould Count - less than 1×10^3 cfu/g
- ❖ Aerobic Plate Count - less than 1×10^3 cfu/g
- ❖ Total Coli form Count - less than 1×10^3 cfu/g
- ❖ Salmonella- absent/25g
- ❖ E.Coli- absent/g

05. Screening and Metal Separation:

- ❖ Product is screened and passed through validated magnetic separators before packaging.

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06. Packaging

- ❖ This product is available in 50 kg Polypropylene bags with inner food grade quality polythene bag.
- ❖ 01 kg Packets made from food grade quality polythene.

07. Storage and Handling:

- ❖ Stored in hygienically proof environment, which does not facilitate moisture absorption.
- ❖ Brown Sugar should be stored under room temperature conditions with a recommended relative humidity of less than 70%.
- ❖ Products stacked during long-term storage may develop slight compaction which can be removed with mild pressure.

08. Shelf Life:

- ❖ Brown Sugar, if stored under the above constant conditions, is considered non-perishable and will not deteriorate chemically or microbiologically. Deviations to storage conditions may result in product clumping, but the product is still safe to consume.
- ❖ Brown Sugar is best if used before 24 months from the date of manufacture.

09. Allergen Information:

- ❖ Brown Sugar is an allergen-free product.

10. Target Group:

- ❖ Suitable for consumption by among the Nation.

11. Intended Use:

- ❖ Consumption of Brown Sugar as a Sweetener

Issued by

Production Manager

Authorized by

Deputy General Manager (Factory)

Approved By

Director / Chief Executive Officer

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