



PRODUCT SPECIFICATION

Low GI Sugar

Description *Sandy to light brown sucrose crystals, free flowing with characteristic sweet flavour and aroma of molasses. Low GI Sugar has a glycemic index of less than 55 so is absorbed and metabolised more slowly than conventional sugar resulting in a slower rise in blood sugar levels*

Use *Low GI Sugar is suitable for most food and beverage applications*

Physical and Chemical

Reference Method

Cane Sugar (Sucrose)	99.30%	(Min)	ICUMSA GS1/2/3/9-1
Reducing Sugars	0.20%	(Max)	BSES Method 32
Ash (Conductivity)	0.30%	(Max)	ICUMSA GS2/3/9-17
Colour (ICUMSA Units)	1400	(Max)	ICUMSA GS1/3-7
Loss on Drying	0.30%	(Max)	BSES Method 31
Polyphenols	20mg GAE/100g	(Min)	Folin-Ciocalteu Method

Microbial

Reference Method

Total Aerobic Plate Count	500 c.f.u./g	(Max)	AS 5013.1
Yeasts	30 c.f.u./g	(Max)	AS 1766.2.2
Moulds	30 c.f.u./g	(Max)	AS 1766.2.2
Thermophilic Spores	300 c.f.u./g	(Max)	BS 4285

Nutritional Information

	Quantity per 5g Serve	Quantity per 100g Serve
Energy	85 kJ	1700kJ
Protein	0 g	0 g
Fat	- Total	0 g
	- Saturated	0 g
Carbohydrate	- Total	100 g
	- Sugar	100 g
Sodium	Less than 5 mg	Less than 5 mg

Figures have been derived by external analysis and are averages only

Information contained in this document is believed to be accurate and is offered in good faith for the benefit of the user. We, however, cannot assume any guarantee against patent infringements, liabilities or risk involved from the use of this product.

SUNSHINE SUGAR

MANILDRA HARWOOD SUGARS

Harwood Island, NSW 2465, Australia

Telephone: +61 2 6640 0400 • qa@sunshinesugar.com.au



Sales: ph 1800 227862 • fax 1800 427862 • customerservice@manildra.com.au

Ingredient Listing

Sugar (Sucrose) 100%

Shelf Life and Storage Conditions

Shelf Life *Indefinite when held in stipulated storage conditions*

Storage Conditions *Cool, dry environment, avoiding extremes of temperature and humidity*

Packaging and Available Sizes

Retail Bags *1kg*

Multi-walled sacks *15kg, 25kg*

Single trip FIBC *1000kg, 1200kg*

Allergen Information (As per ANZFSC Requirements)

Cereals containing gluten and their products: wheat, rye, barley, oats, spelt or their hybrid strains *Absent*

Crustacean and products *Absent*

Egg and egg products *Absent*

Fish and fish products *Absent*

Milk and milk products *Absent*

Nuts and sesame seeds and products *Absent*

Peanuts, soybeans and their products *Absent*

Sulphites added in concentrates of 10mg/kg or more *Absent*

Lupins and their products *Absent*

Royal Jelly presented as a food or royal jelly present in a food *Absent*

Bee pollen *Absent*

Propolis *Absent*

Legal Declaration

This product shall comply with the provisions of any statutes, rules, standards and regulations relating to health, pure foods, weights and measures, trade practices, or others relating to the sale of food of all the relevant statutory authorities of the Commonwealth of Australia and its relevant States or Territories notwithstanding nor in any way diminishing any requirement stated hereafter or in other documentation

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General Information

Glycemic Index	<i>Low GI Sugar has a GI rating of less than 55</i>	
GM Free	<i>No raw materials or processing aids used in the manufacture of this product are from genetically modified sources</i>	
Irradiation Free	<i>Not subject to and free from materials of irradiation</i>	
Additive Free	<i>No additives or preservatives present</i>	
Country of Origin		<i>Grown and Made in Australia From 100% Australian Ingredients</i>
Date Coding	<i>Julian code YYDDD e.g. 22001 – 1 January 2022</i>	
Sites Manufacturing This Product	<i>Condong Sugar Mill</i>	<i>Milling, packing, storage and distribution of bulk and packaged product</i>
Dietary Information	<i>Suitable for vegans Suitable for lacto-vegetarians Suitable for lacto-ovo vegetarians</i>	
Warning Declarations	<i>Nil</i>	
Certification	Standard	Certifying Body
	<i>SQF 2000 (Level 3)</i>	<i>Aus-Qual Pty Ltd</i>
	<i>Bonsucro Sustainability</i>	<i>Cert ID</i>
	<i>Kosher</i>	<i>Kosher Australia Pty Ltd</i>
	<i>Halal</i>	<i>Halal Certification Authority Australia</i>

This product is manufactured according to the certified SQF 2000® Level 3 management system, incorporating HACCP, and is Halal and Kosher certified. All products are certified as sustainable under the Bonsucro Production Sustainability Standard. Copies of certificates are available upon request



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