

Whole cane sugar SUCANAT®

Plant

Sugar cane (lat. *Saccharum officinarum*) belongs to the botanical family of weeds like maize. For centuries sugar cane has been established as a very important cash crop. The plant may grow as high as 5 meters with leaves as long as 2 meters. Some plants may reach 20 years of age. But for the production of sugar only the stems are of interest. About two thirds of the stem is filled with a sweet and luscious marrow, which contains about 18% sugar. The yield depends largely on the soil and on the climate.

Harvest commences as soon as the leaves turn yellow. At that time the sugar content of the stems reaches its peak value. Sugar cane is cut manually and has to be processed immediately, in order to avoid reduction of the sugar content. It contains more invert sugar than sugar beet.



Ingredients

Our whole cane sugar SUCANAT® is cultivated and produced in Costa Rica. The sugar cane is controlled according to the stringent regulation of organic farming. BCS Ökogarantie Germany controls and certifies our sugar cane facility on a yearly basis.

Production

The freshly harvested sugar cane is processed in Costa Rica. The sweet sugar cane juice is obtained by squeezing and pressing the stems, from which the leaves have been previously removed. The residue called "Bagasse" is burnt in steam boilers to produce energy for the sugar mill. Fibers and soil, which arrived in the juice during the compression, will be filtered out. Lime is applied to clear the juice and bind small impurities, which can be removed at this stage of production. With low temperature and slight under pressure the sugar cane juice is concentrated. Subsequently additional drying and cooling is required, before the product can be ground and packed.

The special Quality of SUCANAT®, namely the mild caramel taste and the flowability, can be obtained with this gentle production process.

Physiological Importance

Whole cane sugar with its gentle production method is the least processed sugar. This concentrated, dried and ground sugar cane juice, maintains basically all original ingredients like mineral nutrients and trace elements. Fructose and Glucose contribute to the high sweetening power of SUCANAT® whole cane sugar. Due to its distinctive taste and nutritious character SUCANAT® whole cane sugar can encourage a conscious use of sweeteners.

Usage

The taste of SUCANAT® is slightly caramel-like but mild. Therefore SUCANAT® is best suited as a sweetener for beverages, pastries and desserts of all kind. It also adds a distinctive flavor to aromatic sauces and dressings. It is very important to store SUCANAT® whole cane sugar dry and tightly closed, since the sugar is slightly hygroscopic.



Whole cane sugar SUCANAT® is different from raw cane sugar

As a third sugar after white sugar and raw sugar, whole cane sugar was introduced to the European market. Whole cane sugar retains most of the vitamins of the sugar cane, also all mineral salts, potassium, magnesium, calcium, phosphorus and iron. Due to its distinctive taste and its prophylactic attributes SUCANAT® immediately awoke the interest of the public. This unrefined and natural product is made available to us and especially to our children to keep our teeth healthy and caries free.

Sales units

Portion packs at 5g
8 x 500 g bags
12 x 1 kg bags
25 kg sacs