

Bulk coconut sugar for wholesale & commercial supply

Generated October 2026

Specifications

FORM

Granulated, free-flowing crystals

MOISTURE

≤2.0%

ASH

≤3.0%

INGREDIENTS

Coconut blossom sap

SULFITES

Sulfites as SO₂ <10.0 ppm

MICROBIOLOGICAL

Standard plate count <5,000 CFU/g; yeast <500 CFU/g; molds <500 CFU/g; coliforms <10 CFU/g; Bacillus cereus <500 CFU/g; E. coli <10 CFU/g; Salmonella spp. negative in 375 g

CONTAMINANTS

Mercury (Hg) <0.01 ppm; lead (Pb) ≤0.09 ppm; tin (Sn) ≤0.45 ppm; zinc (Zn) ≤0.004 ppm; copper (Cu) <10.0 ppm; arsenic (As) ≤0.008 ppm

SHELF LIFE

30 months from production date

ORIGIN

Indonesia

MESH

16 mesh maximum

SUCROSE, GLUCOSE AND FRUCTOSE

Sucrose >80%; dextrose >1.0%; fructose >1.0%; total sugars >85%

COLOR

Golden brown

ALLERGENS

Statement on request

STORAGE AND HANDLING

Keep in a clean, dry place, away from sunlight, at 0°C to 25°C (32°F to 77°F).

What you can change

- Mesh and crystal size. Coarse granules down to a fine 50 mesh.
- Moisture. 2.0 percent maximum as published, stated on every sheet.
- Flavored lines, such as vanilla.
- Pack. Bulk sack or carton, or retail pouch, jar and sachet.