

EVAPORATED CANE SUGAR

It has same properties as white granulated sugar, but better for your health.



What is evaporated cane sugar?

Evaporated cane sugar, sometimes simply called unrefined sugar or raw sugar, comes from sugar cane that has been powdered, washed and crystallized. It undergoes less processing than white sugar, so evaporated cane juice retains some of the nutrients removed during the refining of white sugar. Evaporated cane sugar has a thin layer of molasses, reason for its golden color (500 ICUMSA maximum).

Instead of giving up sweet foods, some health conscious people choose to use evaporated cane sugar instead of sugar or artificial sweeteners.

Why add this ingredient to your current offer?

Consumers are increasingly aware that sugar is not good for their health. Therefore, many are looking for an alternative to this problem. In recent years, consumers have turned to products that offer added value.

A good example is the craze for organic sugar. Many manufacturers have opted for it though it is very expensive and they therefore differ from their competitors.

Another example is that salt does not have a good press nowadays. In this case, there is no organic product, but sea salt is considered a healthier product. Again, many entrepreneurs have chosen this option to build customer loyalty.

Available sizes.

Available in 22.68 kg (50 lbs.) and 1000 kg (1,000 lbs.).