

Natural ARENGA SUGAR

HS Code : 1702.90.99

realsa
www.realsanatural.com

Natural Arenga Sugar, is a natural and sustainably sourced sweetener that stands apart from traditional sugars. Harvested from the sap of the Arenga pinnata palm tree, it boasts a unique caramel-like flavor profile and a lower glycemic index, making it a healthier choice for those mindful of their sugar intake.

What truly sets it apart is its eco-friendly production process, which promotes the preservation of tropical rainforests and supports local communities. Palm Arenga Sugar is not only delicious addition to your culinary creations but also a conscientious choice for a more sustainable and flavorful sweetening alternative.

PRODUCT FACTS



ULTRA FINE FILTERED

LESS PROCESSED



1 : 1 REPLACEMENT TO CANE SUGAR



CONTAINS A LOT OF NUTRIENTS

LOOKS AND TASTE GOOD



THE MOST SUSTAINABLE SUGAR



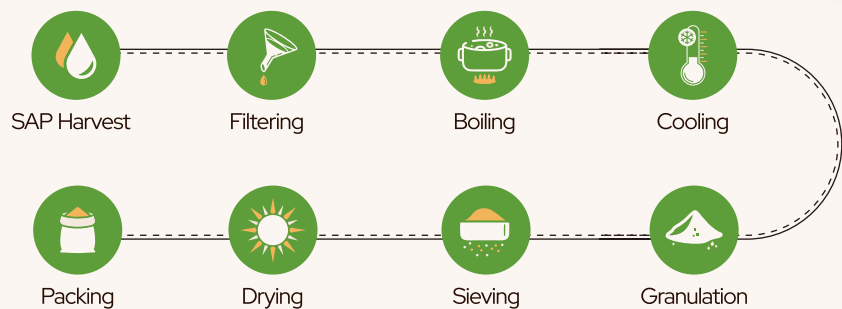
Nutrition Facts

Average Quantity per 100g

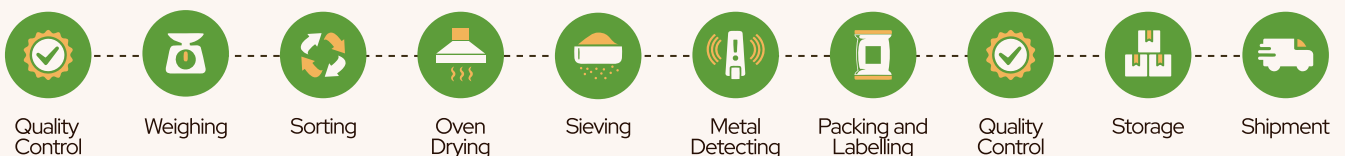
Calories	386 kcal
Protein	1.71 g
Fat (Total)	1.28 g
Saturated	0.77 g
Tran	0 g
Carbohydrate	92.14 g
Sugar (Total)	86.39 g
sodium	66.67 g

ARENGA SUGAR

FARMER PRODUCTION



WAREHOUSE PRODUCTION



Manufactured by Realsa Natural
Jl. Dewi Sartika Raya No.5, Sukorejo, Kota Semarang
57552, Indonesia. info@realsanatural.com



ARENKA SUGAR SPECIFICATION



PARAMETER	SPECIFICATION	METHOD OF TESTING
Appearance	Normal	SNI 01-2891-1992 point 1.2
Particle size	Max 1.41 mm	SNI 3140-2:2018 attachment A.8
Water Insoluble Matter /Water Insoluble Solid	Max 1.0 %	SNI 01-2891-1992 point 13
Ash Content	Max 2.5 %	SNI 01-2891-1992 point 6.1
Moisture Content	Max 3.0 %	SNI 01-2891-1992 point 5.1
Reducing Sugar (Luff Schrool)	Max 3.0 %	18-8-8/MU (Luff-Schoorl)
Sugar (As Sucrose)	80 - 93 %	
Metal Contaminant		
Lead (Pb)	Max 0.25 mg/kg	18-13-14/MU (ICP MS)
Cadmium (Cd)	Max 0.20 mg/kg	
Tin (Sn)	Max 40 mg/kg	
Mercury (Hg)	Max 0.03 %	
Arsenic (As)	Max 10	
Microbiology		
Total Plate Count (TPC)	Max 1000 CFU/g	ISO 4833-1:2013 Amd 1:2022
Yeast Mold	Max. 100 CFU/g	SNI ISO 21527-2 : 2012
Salmonella sp.	Negative /25 g	ISO 6579-1:2017/Amd 1:2020
Enterobacteriaceae	Max. 10 CFU/g	SNI ISO 21528-2:2017
Escherichia coli	0 MPN/g	ISO 7251:2005/Amd 1:2023
Gluten	Negative	18-11-176/MU/SMM-SIG

Shelf life : **24 months**
Store In A Dry Place

Country of origin : **Indonesia**