

# Organic COCONUT SUGAR

HS Code : 1702.90.99

**realsa**  
www.realsanatural.com

Realsa Natural Organic Coconut Sugar, a pure and wholesome sweetener that embodies the essence of nature's goodness. Our coconut sugar is crafted from the nectar of non-GMO coconut palm trees, sustainably harvested to ensure the highest quality and purity.

It's a delightful alternative to traditional sugars, with a rich, caramel-like flavor that adds a unique depth to your culinary creations. Embrace the goodness of nature with Realsa Natural's Organic Coconut Sugar, a healthier and more sustainable choice for your sweetening needs.

## PRODUCT FACTS

**100%**  
**PURE**  
& ORGANIC  
& PROCESSING



**ULTRA FINE**  
FILTERED



LESS  
PROCESSED



**1 : 1**  
REPLACEMENT  
TO CANE  
SUGAR



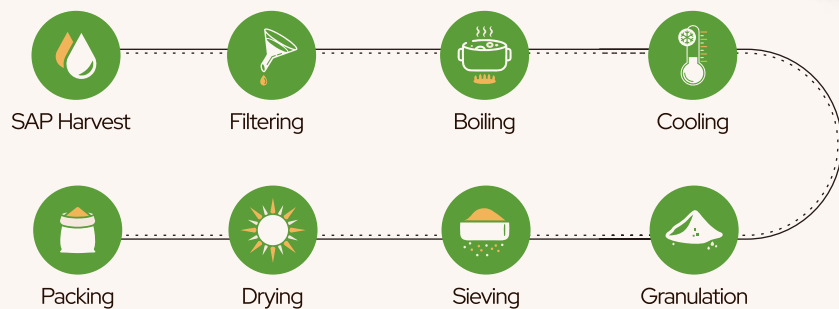
THE MOST  
SUSTAINABLE  
SUGAR



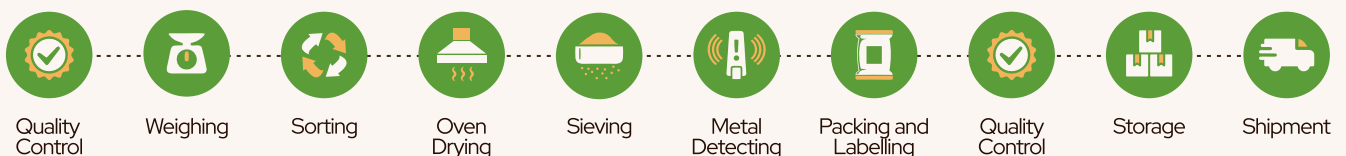
## Nutrition Facts

Average Quantity	per 100g
Calories	381 kcal
Protein	1.37 g
<b>Fat (Total)</b>	0 g
Saturated	0 g
Tran	0 g
Carbohydrate	93.8 g
<b>Sugar (Total)</b>	87.6 g
Sodium	148.2 mg

## COCONUT SUGAR FARMER PRODUCTION



## WAREHOUSE PRODUCTION



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



# COCONUT 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**