

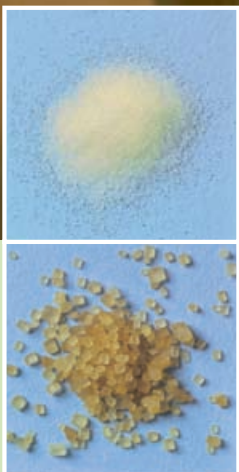


Nordic Sugar
Member of Nordzucker Group

Fairtrade Sugar

Demerara Cane Sugar FLO Fairtrade

Organic Cane Sugar FLO Fairtrade



Key characteristics

- Demerara Cane Sugar FLO Fairtrade is crispy with large, golden crystals and an aromatic rounded cane sugar taste.
- Organic Cane Sugar FLO Fairtrade is semi white small crystals with a sweet aromatic taste.
- Nordic Sugar has a licence to buy and sell sugar from Fairtrade producer organisations in Latin America, Asia and Africa.
- For all the sugar we sell in this way, an additional payment goes directly to the producers.
- The Fairtrade label on these products is the independent consumer guarantee that the producers have received a fair price.



Area of application

- Addition of taste in Fairtrade desserts, ice cream, baked goods, beverages and chocolates.
- Used for Fairtrade products.

Product advantages in application

- By buying Fairtrade sugar you contribute to value creation in the communities where the sugar is produced, helping to improve conditions for producers in the developing world. For example, our purchase of Fairtrade cane sugar from the Nchalo factory in Malawi, Africa, supports the families of some 200 growers.

Storage recommendation

- Store at constant temperature, not below 10°C, and 40-65 % relative humidity to avoid caking.
- Do not store together with strongly smelling products.



The Fairtrade label guarantees

- Small, independent farmers get a fair price for their quality products.
- Workers/employees at the plantations and cooperatives get fair wages and working conditions.
- Products are produced with consideration for the environment.

- No child labour.
- Work against discrimination according to sex, race and religion.

Fairtrade also encourages organic farming. An extra premium is used as an incentive for producers.

A worldwide organisation

The first Fairtrade organisation, “Stichting Max Havelaar”, was founded in Holland in 1988 to improve the farmers’ and workers’ living conditions in some of the poorest countries in the world.

In order to sell under the Fairtrade label the producers must be certified. Fairtrade Labelling Organizations International, FLO, sets the certification criteria together with the local Fairtrade organisations. The producer must follow these criteria.

The Fairtrade label is found on, for example, coffee, tea, bananas, cane sugar, cocoa, chocolate, juices and mangos. It is a trend that a growing number of products are using the Fairtrade label.

Criteria for certification

For a cooperative or a plantation to be certified, they must:

- Assure that profit is used for social and economic development.
- Assure that the income goes directly to the farmers/ workers without any middleman.
- Assure that the labels are only used on products coming from Fairtrade-certified producers.

Control measures

An independent organ in FLO called FLO Certification checks that Fairtrade-certified producers live up to the criteria. It is FLO Certification who is responsible for the yearly visits to the producers. They also check the accounts from producers and importers. Producers supply statistics of all Fairtrade sales. The importers must send in statistics of their sales and purchases of Fairtrade products.

Every country can incorporate the appropriate Fairtrade label on their product.

Product facts	Sugar, %	Moisture, %	Colour, IU	Mean grain size, mm	Flavour profile	Density, kg/l	SO ₂ , mg/kg	Microbiological values, max CFU/10 g		
								Total number	Yeasts	Moulds
Demerara Cane Sugar FLO Fairtrade	98.5	0.2	1 500 – 3 000	0.90 – 1.20	Full-bodied flavour	0.90	max 10	5 000	1 000	1 000
Organic Cane Sugar FLO Fairtrade	99.5	0.2	400 – 900	0.20 – 0.70	Light caramel flavour	-	max 10	10 000	1 000	1 000

The values in the table are indicative.

