

## Island Cane by Sukpak Ltd:

### Sugar as Nature intended

**Island Cane** - The authentic brand of natural unrefined cane sugars; grown, processed and packed in the tropical island of Mauritius.

**Island Cane's** unrefined sugars, also called Speciality sugars, are made in the most natural way from pure sugar cane juice, and are free from any harmful chemicals and bleaching agents.

Being less processed, they contain more molasses than refined sugars. More molasses mean more vitamins, minerals, and other elements like iron, potassium, calcium and magnesium found naturally in the sugar cane plant, making unrefined sugars more nutritious and more superior than most other sweeteners.

## Sukpak Ltd

### Your speciality sugar expert

For the last twenty years, **Sukpak Ltd** has been packing and selling unrefined sugars to renowned companies in Europe, USA and the Far East.

**Sukpak Ltd** is committed to quality and safety. Our strict quality control begins with the arrival of the bulk raw sugar and continues until the final product reaches its destination. Sukpak Ltd is BRC Food certified and has also obtained BRC recognition for its packaging converting unit since January 2009. Sukpak is a member of SEDEX for Social and Ethical practices.

**Sukpak Ltd** offers various products and pack options, with sizes ranging from 500 gram sachets to 5 kilo bags for retail sale. Sukpak Ltd can also design a custom packaging to meet your specific requirements.

**Sukpak Ltd** is a member of the Rogers Group, one of the top major companies in Mauritius.

**Mauritius,**  
The speciality  
sugar island



Sugar and Mauritius, it's a **long relationship** which goes back as far as 1639 when sugarcane was first introduced by the Dutch settlers in this small island of 1,865 square kilometres.

The sugar production was enhanced under French occupation with the opening of the first sugar mill on the island in 1744. When the British took over the island in 1810, they maintained sugar cane as the **main crop** of Mauritius. To date sugar is still an **important part** of the country's economy.

Sugar cane **grows steadily** all year long **blessed by the bright sunlight** and the **rich fertile soil** of this tropical island situated in the southwest Indian Ocean, about 900 kilometres east of Madagascar.

Mauritius produces some 450,000 tonnes of sugar annually and is one of the **key suppliers** of speciality sugar to the EU. The Mauritian speciality sugar with its **special distinctive flavour** is acknowledged as **one of the best in the world**.

## Island Cane Speciality Sugars

*From light brown to dark brown, Island Cane's speciality sugars add richer colours and stronger flavours to food and beverages.*

### Demerara Sugar

A golden brown coloured sugar with large homogeneous sparkling crystals. Its distinctive flavour makes it the ideal sweetener for tea and coffee. The crunchy texture of the Demerara sugar provides a tantalising topping for cereals, cakes and fresh fruits.



### Sugar Crystals

A large and deep golden free flowing crystal sugar with a subtle buttery taste much appreciated by coffee and tea lovers. The large crystals dissolve gradually allowing the rich flavour to be enjoyed to the full. Sugar crystals can be used as a substitute to refined white sugar in cereals, and their crunchy texture makes them perfect for toppings on cakes, cookies and fruit pies.



## Light Muscovado

Unique to Mauritius, the Light Muscovado is a soft, fine-grained sugar with light brown crystals. Its rich aroma and soft fudgy flavour make it ideal for cakes, biscuits and puddings. Light muscovado is also used in confectionery and bakery.



## Dark Muscovado

Another sugar unique to Mauritius, the Dark Muscovado is a soft moist sugar with fine dark brown crystals. Its rich molasses content (about 13%) gives it a sticky texture and a strong appealing flavour and aroma. Dark Muscovado is ideal for chocolate cakes, spicy fruit cakes, gingerbread, sweet and sour sauces.



## Molasses Sugar

An almost black sugar with fine crystals. Its black colour is due to its high molasses content. It has a very sticky texture and a rich flavour which makes it ideal for rich fruit cakes, Christmas cakes, puddings, toffee, chutney and pickles. Molasses sugar is also used in the brewery trade.



For other uses of speciality sugar and recipes, visit [www.islandcane.com](http://www.islandcane.com).



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# Island cane

Authentic Unrefined Sugars

GROWN ON THE  
ISLAND OF MAURITIUS  
100%  
NATURAL

## Speciality Sugars