

SUGAR CANE  
DISTILLATE -  
POWDER

---

a subtle  
addition

that actually  
subtracts.

A trace amount  
of **sugar cane  
distillate** masks  
bitterness and  
helps to achieve  
a cleaner label.

ASR Group's Sugar Cane Distillate comes from  
the sugarcane plant and is the ideal way to better  
flavor by utilizing a plant-based ingredient.



SUGAR CANE & CANE MOLASSES  
**DISTILLATES**

better flavor. cleaner labels.

# SUGAR CANE DISTILLATE - POWDER

better flavor. cleaner labels.

Sugar Cane Distillate - Powder (SCD-P) is a plant based, cost efficient, Non-GMO Project Verified, Kosher and allergen free ingredient produced through the distillation of the leaves and stalk of a selected sugarcane variety. SCD-P modulates bitterness at 0.05% usage. Due to the presence of 5 bitterness blockers, this ingredient loosely binds to the bitterness receptors in the taste buds and blocks the perception of bitterness. SCD-P can be used in a variety of product categories such as beverages, confectionary, baked goods, snack foods, sauces, dairy, as well as low or sugar free products.

## Ingredient Statement:\*

TAPIOCA MALTODEXTRIN, SUGAR CANE DISTILLATE.

### Chemical and Physical Characteristics

APPEARANCE:	Powder
COLOR:	White to light yellow
FLAVOR/ODOR:	Herbal
MOISTURE%:	≤8%
GRANULATION:	≥ 50% thru USS 40
pH:	3.5 - 6.5 (1% in water)

### Microbiological Characteristics

STANDARD PLATE COUNT:	≤5000 cfu/g.
YEASTS:	≤100 cfu/g.
MOLDS:	≤100 cfu/g.
COLIFORMS:	<10/ gram
E. COLI:	<10/ gram
SALMONELLA:	absent in 375 grams

### All on a Dry Sugar Equivalent (DSE) Basis

KOSHER:	Parve
NON-GMO:	Non-GMO Project Verified

*This product is allergen free.*

**Packaging** Product is packaged in 25 lb. poly lined bags in a cardboard box.

**Shelf Life** Shelf life is 18 months from the date of manufacture, when properly sealed if kept between 50 - 77°F and dry (less than 70% relative humidity). Avoid prolonged exposures to light, heat and air.

**\*Alternative Naming Convention:** This product may be referred to as a Natural Flavor in certain situations or applications. It is the customer's responsibility to determine the labeling of this product in its final application. Consult with your regulatory and legal counsel for guidance.

## FROM ASR GROUP

ASR Group is an industry leader in minimally processed sugar and cane molasses. This plant-based Sugar Cane Distillate comes from the leading growers and producers of sugarcane. That means that, from field to final formula, you can rest assured you'll receive the quality, cost efficiency and peace of mind knowing that your formula for better tasting foods and beverages will be a certain success.

For inquires, samples or to place an order, please contact your **ASR Group sales representative**. Please visit our website at [dominospecialtyingredients.com](http://dominospecialtyingredients.com) for detailed information on our full spectrum of organic, natural and specialty ingredient products.

## SUGAR CANE DISTILLATE - POWDER

### NUTRITIONAL ANALYSIS:

#### Nutrients per 100 gm as is Basis (Dry Basis) (Typical)

CALORIES:	149.0 kcal
TOTAL FAT:	0.0 grams
Saturated Fat	0.0 grams
Trans Fat	0.0 grams
CHOLESTEROL:	0.0 mg
SODIUM:	47.0 mg
CARBOHYDRATE:	38.0
Dietary Fiber	0.0 grams
Total Sugar	1.7 grams
Added Sugar	1.7 grams
PROTEIN:	0.0 grams
<b>MINERALS &amp; VITAMINS:</b>	
Calcium	5.0 mg
Iron	0.0 mg
Potassium	0.0 mg
Vitamin D	0.0 mcg

SUGAR CANE & CANE MOLASSES

## DISTILLATES

better flavor. cleaner labels.