



# Mauritius Sugar



MAURITIUS  
SUGAR

# Sugar Cane

## Industry Pioneer

A living legacy spanning 400 years of Savoir-Faire in Sugar Cane cultivation and 40 years of Expertise in Special Sugars.



1638

First introduced in Mauritius by the **Dutch**.

After the **English** took over, transportation and exploitation to produce sugar continued for their king.



1810



1978

Production of the 1<sup>st</sup> Mauritius Unrefined Special Sugars, **Demerara & Golden Granulated**

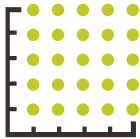
**A variety of 18 Unrefined Special Sugars**, offering choice, consistency and quality and continuously expanding its exports.



NOW

# Mauritian Terroir & Savoir-Faire

A legacy passed down for generations



43000  
Hectares



400 Years  
Expertise



Cane  
Quality



Volcanic  
Soil



Favorable Climate  
Conditions



Non-GMO  
Status



Green Cane  
Harvesting



Cane  
Ripening

**100% Mauritius cane is no genetically modified sugar cane and therefore not derived from or contaminated by transgenic cane.**

**Green Cane Harvesting is the preferred option in Mauritius** because cane quality directly impacts on sugar quality. Sucrose in burnt cane, deteriorates twice as fast as in green cane. For the best special sugars, green cane must be available in abundance. Cane burning is practiced in most countries to render the harvesting easier by eliminating as much of the razor-sharp leaves as possible and free the fields of weeds/wild animals. Such practice has impact of the health of cane cutters as much exposed to the ash particles that remain in suspension in the air & constitute one of the aggravating factors for a condition known as Chronic Kidney Disease.

**Irrigation and harvesting practices resulting in canes ripen naturally in the field with no recourse to artificial chemical ripening.**

The mother nature has provided **Mauritius with a volcanic soil and a tropical climate which provide a perfect condition for sugar cane growth**: Mild climate (cool dry winter & warm humid summer), Humidity and rainfall favorable to sugarcane cultivation. Soil has a relatively neutral pH conducive to sugarcane growth.

ALL of these have contributed to produce cane stalks both in terms of volume and maturation, with the appropriate juice composition which is the starting point of great quality of special sugar.



# Mauritius Special Sugars

A range of 18 varieties produced from 100% high quality cane juice developed with specific textures, aromas, tastes and mouth-feel to respond perfectly to different usage towards professionals and end-users.

## DARK BROWN SOFT SUGARS (Colour range: 14,000-45,000 IU)

Molasses Sugar



10

Beverages  
Confectionary  
Toppings  
Cooking  
Baking

Dark Muscovado



9

Beverages  
Confectionary  
Toppings  
Cooking  
Baking

Dark Brown Soft



8

Beverages  
Cooking  
Baking

## DARK DEMERARA SUGARS (Colour range: 2,000-3,600 IU)

Dark Standard Demerara



7

Beverages  
Toppings  
Cooking  
Baking

Dark Demerara



6

Beverages  
Toppings  
Cooking  
Baking

Standard Demerara



5

Beverages  
Toppings  
Cooking  
Baking

## RAW CANE SUGARS (Colour range: 800-2,000 IU)

Mauritius Industrial  
Cane Sugar



3

Beverages  
Confectionary

Special Raw



2

Beverages  
Confectionary

Brown Cane Sugar



1

Beverages  
Confectionary



**AROMA  
INTENSITY**  
1 to 10

### LIGHT BROWN SOFT SUGARS (Colour range: 3,000-10,000 IU)

Light Muscovado



**7**

Beverages  
Confectionary  
Toppings  
Cooking  
Baking

Extra Light Muscovado



**6**

Beverages  
Confectionary  
Toppings  
Cooking  
Baking

### DEMERARA SUGARS (Colour range: 1,500-3,000 IU)

Fine Demerara



**5**

Beverages  
Toppings  
Cooking  
Baking

Clear Demerara



**4**

Beverages  
Confectionary  
Toppings

Dry Demerara



**3**

Beverages  
Confectionary  
Toppings

### GOLDEN SUGARS (Colour range: 400 -1,500 IU)

Golden Caster



**1**

Beverages  
Confectionary  
Toppings  
Cooking  
Baking

Fine Caster



**1**

Beverages  
Confectionary  
Toppings  
Cooking  
Baking

Golden Granulated



**1**

Beverages  
Confectionary  
Toppings  
Cooking  
Baking

# One Stop Shop



**Mauritius**

## **White Refined Sugar**

- ▼ Bottler's Grade
- ▼ EC - Grade II - 45 IU
- ▼ White Caster - 30 IU

## **18 Varieties of Special Sugars**

- ▼ Soft Sugars
- ▼ Demerara Sugars
- ▼ Golden Sugars
- ▼ Raw Sugars

## **MSS as One Point of Contact**

- ▼ Peace of mind
- ▼ Customer-centric

## **Flexibility of Packaging**

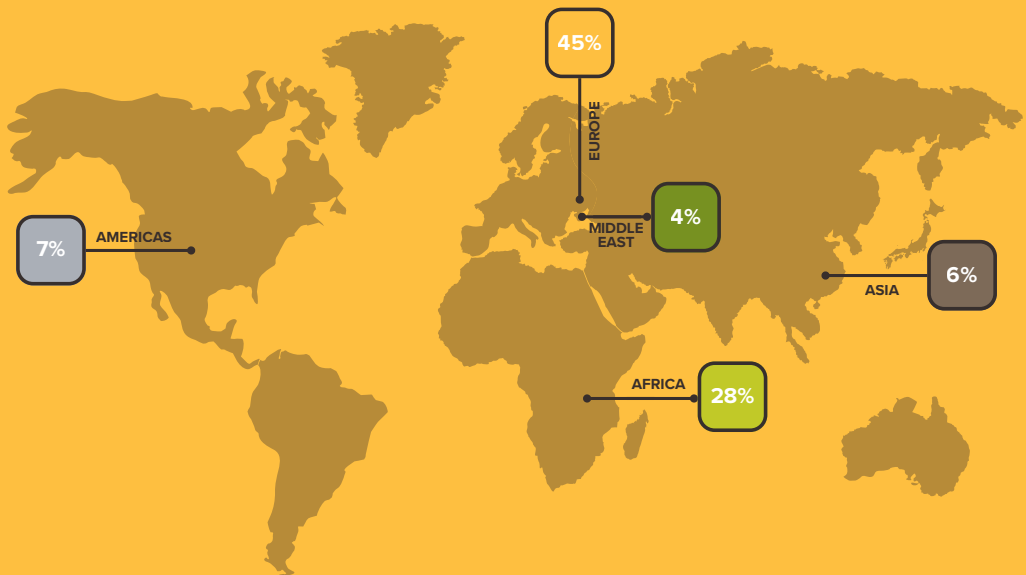
- ▼ Export Bags 25kgs, 50kgs, 1.1 tons
- ▼ Retail Packing 500g, 1kg, 2kg, 10kg

## **Extended Sugar Shapes**

- ▼ Rough Cut Cubes
- ▼ Low GI
- ▼ Anti-Oxydant

# Our Global Footprint

Over 100 Customers across 55 countries



Americas

Europe

Middle East

Africa

Asia

# The “Made in Mauritius” Core Pillars

**6 pillars** of Special Sugars that make a difference on the market



## Wholesomeness

- ▼ No artificial flavor or flavouring
- ▼ Absence of colour additives and preservations
- ▼ Not subject to ionizing radiation
- ▼ Control over process parameters by vastly experienced engineers
- ▼ Specialty sugars are ICUMSA/ISO references



## Taste

- ▼ Natural taste of cane juice
- ▼ Great taste award winners
- ▼ Renowned across the globe for natural intensity of their aroma and flavor
- ▼ Versatility of use



## Healthy Benefits

- ▼ Gluten-free, allergen free, vegan
- ▼ Rich in minerals, vitamin, anti-oxydant
- ▼ Diabetic's need- low GI





### Traceability

- ✔ Transparency at all stage of production
- ✔ Production batch code
- ✔ Non-GMO
- ✔ Food safety management system recognized by the Global Food Safety Institution
- ✔ International Accreditation
- ✔ Contamination prevention control across production, transportation and storage



### Sustainability

- ✔ Eco Friendly circular economy
- ✔ Negative carbon footprint
- ✔ Fair Trade
- ✔ MSS has been actively pursuing sustainable projects
- ✔ Eco friendly packaging

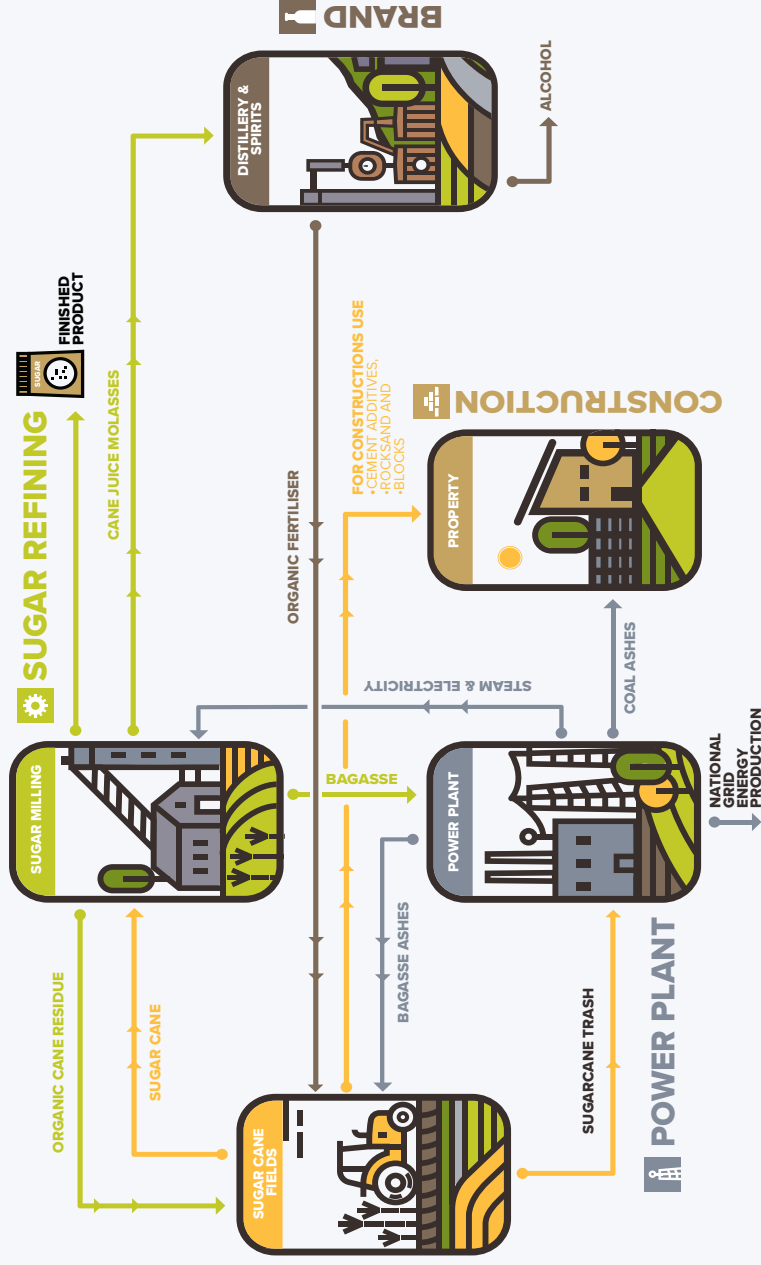


### Easy & Convenient Sourcing

- ✔ One stop shop
- ✔ Responsive customer service
- ✔ Secured supply chain making it risk free
- ✔ After sales service
- ✔ Passion for customer satisfaction
- ✔ Customer loyalty and longterm partnership

# Our Eco-friendly Circular Business

Reduce, Re-produce, Re-use, Recycle



# Sustainability

Zero carbon footprint

## Carbon Footprint for Mauritius Sugars

From farm to port

0.36kg CO<sub>2</sub>e per kg of both refined and special sugars

Net Carbon footprint from farm to port (after production of electricity from bagasse)

Negative 0.17kg CO<sub>2</sub>e per sugar

## Clients Testimonial

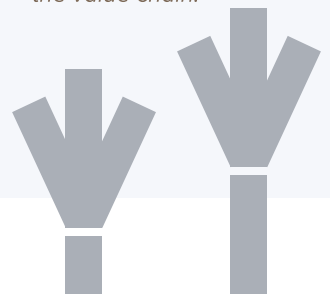
“Mauritius sugar is widely known as top quality cane sugar and I can confirm that is TRUE. Wide range of sugars fit all market's needs and satisfy several and different tastes.”

“Our relationship to The Mauritius Sugar Syndicate has a history of more than 20 years. We consider their products and connected services as outstanding.”

“With centuries of experience and extraordinary natural conditions, Mauritius is among the best makers of special sugars on the planet. All of our lives are sweeter for it.”

“There are times one has the right stage to reflect the evaluation to its faithful partners, so definitely this moment will not be missed now. After more than 10 years of intense cooperation with MSS it should be said loud and clear - you are one of the best selected companies. MSS quality has been proven to be our consumer's choice. Moreover, keeping your customers minds clear of quality concerns together with your non-compromised service attitude, leave the field for any client to focus in its major goal, its success. Thank you for sharing the way with us. Small Island - Big Spirit.”

“For over 40 years Billington's / Silver Spoon has enjoyed a very close partnership with the MSS and the whole sugar industry in Mauritius working to develop the market for unrefined, direct consumption sugars. Together, we are very proud of the quality, range and marketing of these special sugars. So, we are also very proud of the fact that the added value provided by the production and sale of direct consumption special sugars has helped Mauritius to move up the value chain.”



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**MAURITIUS  
SUGAR  
SYNDICATE**

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