

Mauritius Sweet Delights

EXPLORING MAURITIUS UNREFINED CANE SUGARS



MAURITIUS
SUGAR



A recipe for success

The Mauritius Sugar Syndicate,

Cultivating Excellence Since 1919

Mauritius unrefined cane sugars are proudly promoted by the Mauritius Sugar Syndicate. Established in 1919, the non-profit organisation has, since then, been the exclusive custodian of the country's delicious sugar. Comprising a dynamic mix of corporate and independent sugarcane growers, along with dedicated millers, it aims to boost producers' income through strategic marketing and fair distribution of sale proceeds. The Syndicate's commitment to quality is reflected in both the top-notch services of its specialised departments, and in every Mauritius Sugar crystal.





Sugarcane Growth Cycle

Thanks to a specific growth cycle, both the quality and quantity of sugar are ensured. Here are the different stages of this process:

Virgin Cane Cycle: From the planting of cuttings to the first harvest, it takes 12 to 18 months. Then, the regrowth is harvested every 12 months, with a crop that lasts on average 7 years before replanting.

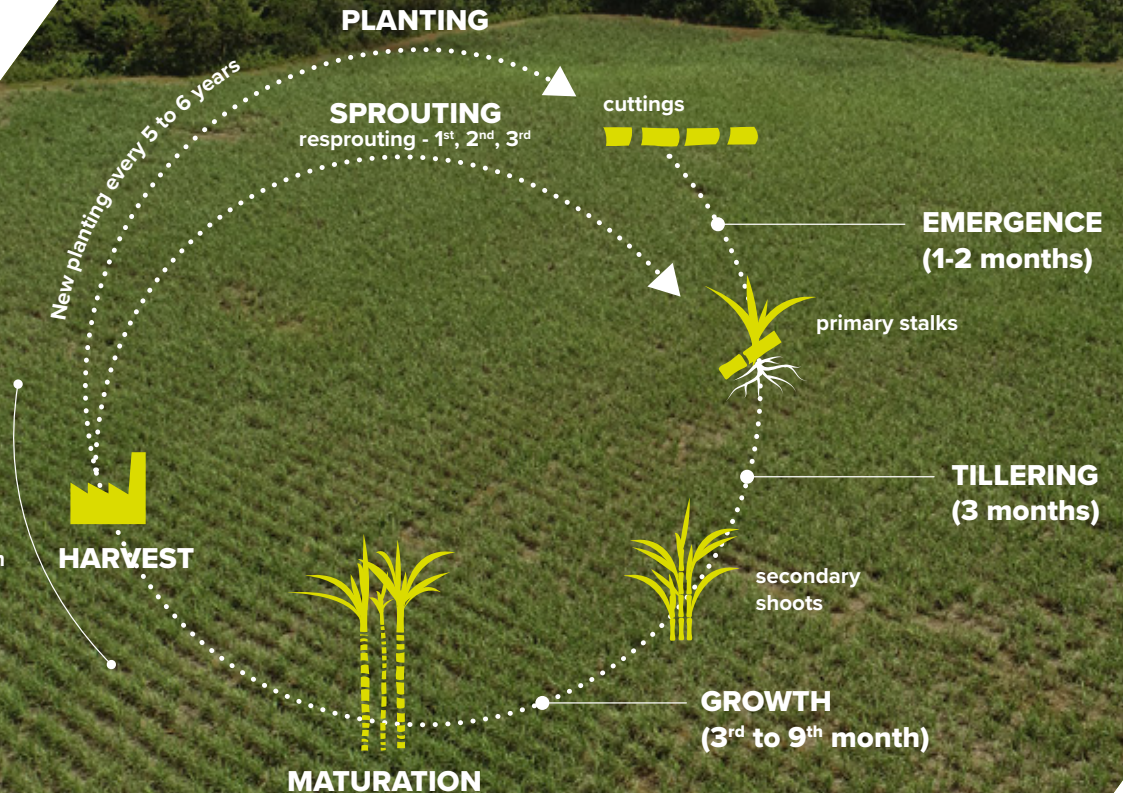
Germination: For 1 to 2 months, the buds germinate and sprout, forming primary shoots.

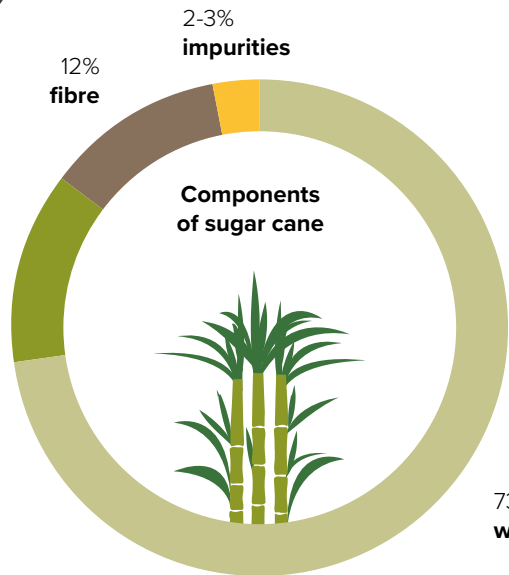
Tillering: Starts 3 to 4 weeks after germination and lasts about 3 months. The clump of shoots develops from the underground buds of the primary stalks.

Boom Stage: From the 3rd to the 9th month, leaves grow exponentially, internodes lengthen, and roots develop.

Maturation: Lasts about 3 months. Sucrose accumulates in the stems, favoured by relative cold, diurnal and nocturnal temperature amplitude, and the lack of water and nitrogen.

Sugarcane season from July - December





73-76%
water

Mature trash-free cane stalks are generally composed of approximately 73-76% water and the remainder is divided between fibre and soluble solids. From 20 liters of cane juice, approximately 2 kg of sugar can be produced.

Commercial varieties in Mauritius have been found to be composed of about 13.0% sucrose and 12.0% fibre in the cane stem (Paturau, 1989).

The amount of each of these three components (water, fibre and soluble solids) is genetically determined and varietal differences are well known (Irvine, 1977).

Our sustainable approach

The Mauritius Sugar Syndicate is dedicated to elevating the sustainability and value of Mauritius unrefined cane sugars. Our mission focuses on providing exceptional services while aiming for enduring excellence and success.

Guided by core values such as equity, integrity, and transparency, we engage with sugar cane millers and planters fairly, ensuring a thriving industry landscape. With an inherent client-centric approach, we develop innovative solutions and strive to exceed expectations.

A year towards progress

For 2023-2024:



**2,452,653
tons**

CRUSHED SUGARCANE
PRODUCED

2022-23: **2,371,000 tons**



**240,000
tons**

SUGAR PRODUCED

2022-23: **231,000 tons**



**130M
euros**

NET INCOME ENTIRELY
REDISTRIBUTED to
producers and planters

2022-23: **119 M euros**

A COMMITTED AND passionate team

The Mauritius Sugar Syndicate is driven by a dynamic team dedicated to cultivating excellence in the sugar industry. With a wealth of experience, our members bring a unique blend of skills and passion, adapting to the evolving needs of clients. Rooted in transparency, trust, and respect, our governance, led by 'the Committee', includes representatives from the corporate sector as well as cane planters.

Meet our key members



Devesh Dukhira
Chief Executive Officer



Sébastien Giraud
Chief Marketing Officer



Reshma Nowbuth Roopun
Marketing and Sales Executive



Khemraj Jhurry
Head of Supply Chain



Chetanand Dookhony
Head of Compliance &
Producers' Service



Sanjaye Goboodun
Head of Quality



Hema Surujbhai
Customer Lead

The Rich History of the Sugar Industry in Mauritius

Behind Mauritius unrefined cane sugar is an incredible adventure: stories woven around sugar cane cultivation, which has been for a long time the main activity on the island.



1639

The first sugar cane plants were brought into Mauritius by the Dutch. They were initially used to make arrack.



1694

Sugar was first manufactured locally, in Flacq.

1715

the French settled in Mauritius.

1743

The French governor Mahé de La Bourdonnais launched the actual production of sugar across the island.

1825

Sugar production reached 10,800 tonnes, with +110 mills in operation and +26,000 arpents under cultivation.

1834

Arrival of first group of indentured labourers from India. By 1924, they were almost half a million.

1835

Slavery was abolished in Mauritius.

1800's

By then, there were 10,000 arpents (4,000 ha) and 80 factories under the French period.

1860

Boom in the industry, the area under cultivation of sugar cane exceeded 110,000 arpents, with 259 factories and 130,000 tonnes of sugar produced.

1810

The British occupied the island.





1919

A meeting was held with the planters, under the auspices of the Chamber of Agriculture, whereby the then President Sir Henry Leclézio suggested the gathering of producers. And the MSS was born!

1951

The Commonwealth Sugar Agreement (CSA) was signed between the UK and the Commonwealth exporting territories.



1953

The Mauritius Sugarcane Industry Research Institute (MSIRI) was founded. Its mandate: *“to promote by means of research and investigation the technical progress of the sugar industry”.*

1968

Mauritius gained independence.



1973

Mauritius achieved an all-time sugar production record of 719,928 tonnes.

1975

Mauritius became the main beneficiary of the Lomé Convention’s Sugar Protocol, which guaranteed purchase, from Mauritius by the European Economic Community, of 500,000 tonnes of sugar annually – until its abolition in 2009.

1978

The first production of specialty sugars – Demerara and Golden Granulated – were produced and exported for the first time.

2008

MSS became a certified Fairtrade sugar exporter.

2009


The abolition of the Sugar Protocol ensured prices matched EU standards and prompted producers to shift from raw sugar processing to producing sugar exclusively for direct consumption.

2020

Achievement of Bonsucro certification.

2024

The Mauritius Sugar Syndicate certified as a Fairtrade cooperative





ECONOMIC IMPACT

Supporting the local economy

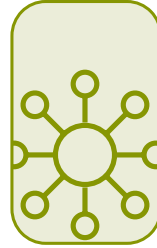
For centuries, sugarcane has consistently served as the primary source of income for Mauritians. Mauritius has historically relied on sugar as a major export commodity, and the economic significance of the sugar cane industry cannot be overstated. To this day, the export of sugar and its by-products contributes substantially to the nation's revenue, helping to bolster the economy. The Sugar Cane Industry contributes today for about 2% of the GPB of Mauritius and nearly 15% of its export domestic revenues.



ENVIRONMENTAL IMPACT

Positively impacting our environment

The Mauritian sugar cane industry embarked on a transformative journey to embrace green initiatives well before the United Nations adopted the Sustainable Development Goals. About 80% of the island's agricultural land is devoted to sugar cane plantation and the industry has for long favoured eco-friendly practices to mitigate environmental and social impacts. Across FT and Bonsucro, 30% of the Mauritius Sugar Cane Production are certified in Sustainability Certifications. The aim is to reach 60% by 2030.



SOCIAL IMPACT

Sustaining citizens and families

Sugar is our shared heritage; it symbolises the hard work of our ancestors. From field labourers to factory workers, the industry has created jobs that support livelihoods and contribute to the economic stability of many families across generations.

Sugar is deeply ingrained in the DNA of Mauritius!



FACTS & FIGURES

Where we stand today



39,199

HA
LAND HARVESTED
(2022)



ABOUT

8200

CANE SUPPLYING
PEOPLE IN THE
INDUSTRY



9000

SUGAR CANE
PLANTERS



150

COOPERATIVES



23

CO-OPERATIVES
FAIRTRADE
CERTIFIED



1

REFINERY



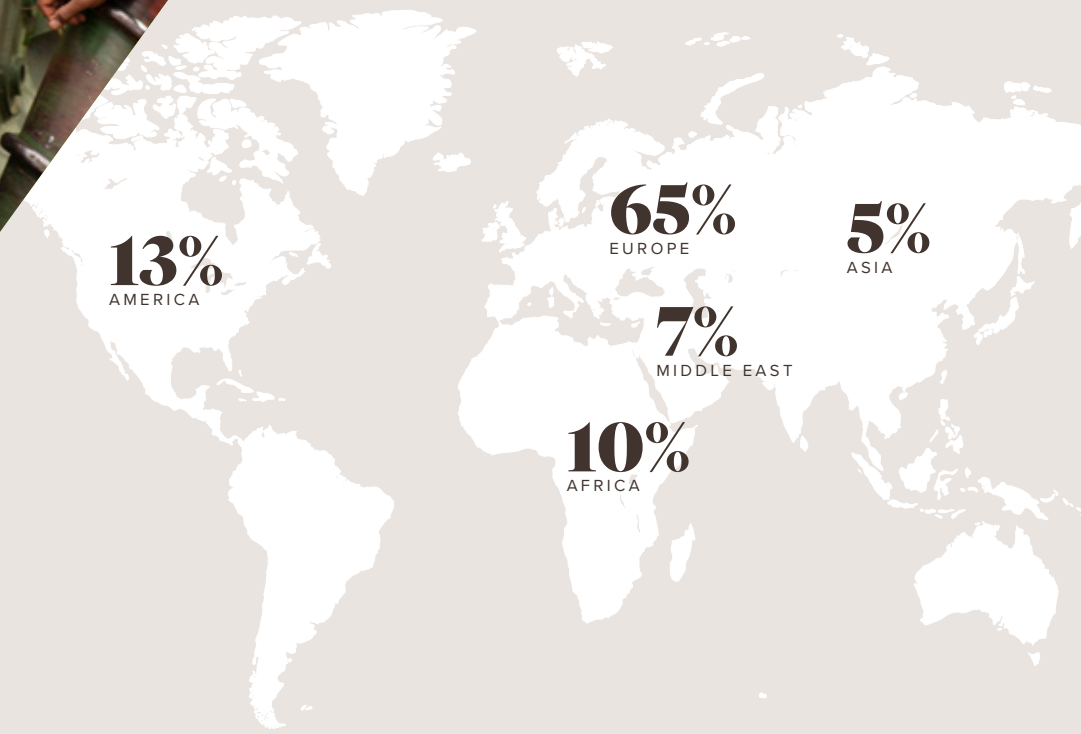
3

SUGAR MILLS



OUR GLOBAL FOOTPRINT

Over 100 customers
across 65 countries!



The richness of sugarcane

Wonderful Sugarcane Varieties

In the early days of sugarcane cultivation in Mauritius, noble canes originating from New Guinea were grown. However, they were vulnerable to diseases. A pivotal moment occurred in 1887, with the production of sugar cane seeds in Java and Barbados. This sparked a breakthrough for Mauritian agronomists. Prompted by this discovery, they swiftly initiated a breeding program in 1891, aiming for higher-yielding varieties. The journey culminated in the discovery of Wonder Cane in the early 1900s, which significantly reshaped the sugar cane cultivation landscape.

“A tall reed that produces honey without the help of bees”



1891

Sugarcane breeding was initiated in Mauritius.

1900s

Wonder Cane identified in countries such as Indonesia, India, and Barbados.

1920

Wonder Cane introduced to Mauritius.

1937

Hybridisation of noble cane and wild cane species resulting in a disease-resistant variety, with a desirable sucrose and fibre content, revolutionising sugarcane cultivation in Mauritius.

1950s

The new variety occupied 90% of cultivated areas.

Ongoing

Natural breeding program with no chemical use, leading to the development of 65 local sugarcane varieties.

Present

Mauritius cultivates 20 varieties, carefully selected based on adaptation to microclimates.

Committed to green practices

The adoption of green cultural practices is a way for planters and millers to honour our island's unique terroir; helping to mitigate the environmental impacts of the industry while enhancing the quality of the canes and sugars.

Nature's Blessings: Fertile Soil and an Ideal Climate


Mauritius, endowed with volcanic soil and a tropical climate, offers an ideal environment for sugarcane cultivation. Harmonious elements converge, yielding naturally grown sugarcane, resulting in a luscious composition of cane juice.

Non-GMO Sugarcane

Every variety of sugar cane developed is free of insecticides and fungicides. The soil is managed using natural fertilisers, as organic matter is very important for soil fertility. Mauritius' specialty sugars stand as a testament to purity, untouched by genetic modification.

Green Harvesting for a Greener Tomorrow

In Mauritius, we prioritise green cane harvesting over pre-harvest burning. This technique not only diminishes greenhouse gas emissions but also promotes the overall well-being of our cane growers, workers, and communities.



Sustainability at the Heart of Mauritius unrefined cane sugar

Our transformation journey turns sugar cane into an eco-friendly sweet delight, inviting you to savour the crystallised excellence—a taste that truly sets the standard.

WHOLESOME FACTS & FIGURES

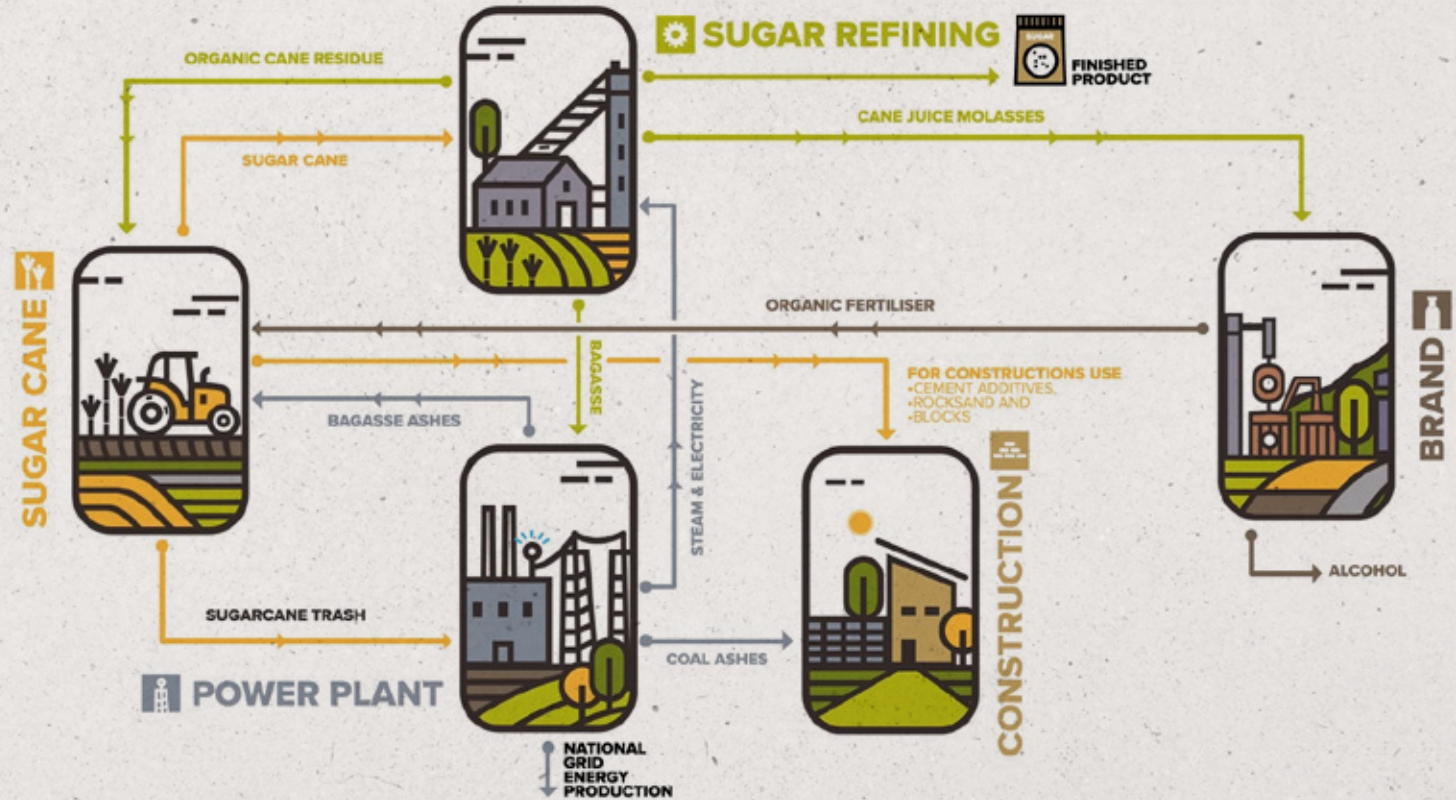
A negative
carbon
footprint
from farm to port

A lower
blue water
footprint
than the world
average

Mauritius aims to
increase
renewable
energy
in the electricity mix
from **20% to 35%**
by 2030

CIRCULAR ECONOMY: REVOLUTIONISING THE PRODUCTION & MANAGEMENT OF RESOURCES

Embracing the circular economy is a game-changer that reshapes the way resources are produced and managed. In Mauritius, our mills exemplify this approach by making the most out of every sugar cane. Leveraging by-products, they generate electricity—contributing significantly to the national grid—to produce bioethanol and fertilisers. In line with their waste management strategy, effluents are also reused for irrigating sugar cane fields. Truly, the Mauritius Sugar Syndicate envisions a future where waste transforms into valuable resources. For a greener and more sustainable tomorrow.



Good Sugars Are Fairtrade Certified

Through the Mauritius Sugar Syndicate, many small farmers on the island are able to export a considerable amount of their sugar under the Fairtrade label. By opting for Fairtrade certified sugars, you actively support small planters and their livelihoods, empowering them to shape a sustainable future.



WHOLESOME FACTS & FIGURES

Over the last 12 years, there have been:

23 Fairtrade Certified cooperatives in Mauritius

about 3500 small planters benefited from Fairtrade, receiving

about Rs 800 million as premium on

=18k metric tons of certified sugars

100% Natural Cane Juice

Crafted from pure sugar cane juice, Mauritius unrefined cane sugars offer more than just sweetness — they are a treasure trove of antioxidants and essential minerals, including potassium, calcium, and magnesium, thanks to their higher molasses content.



Certifications



BRC

The BRC (British Retail Consortium) certification assesses the compliance of activities in food processing and packaging companies. It is specifically intended for retailers in England.



HALAL

Halal certification ensures that the characteristics and quality of products adhere to rules set by the Islamic Council, which authorises the use of the Halal label. It applies to meat products and food items such as milk, canned goods, and additives.



BON SUCRO

The Bonsucro certification is designed for the sugarcane industry to meet the purchasing policies of major sugar buyers who seek suppliers supporting eco-friendly and fair labour practices in sugar-producing communities.



KOSHER

This certification guarantees that the ingredients and production process including all machinery, and food-service process comply with the kashrut standards (Jewish dietary law) as stipulated in the Shulchan Arukh, the benchmark of religious Jewish law.



FAIRTRADE

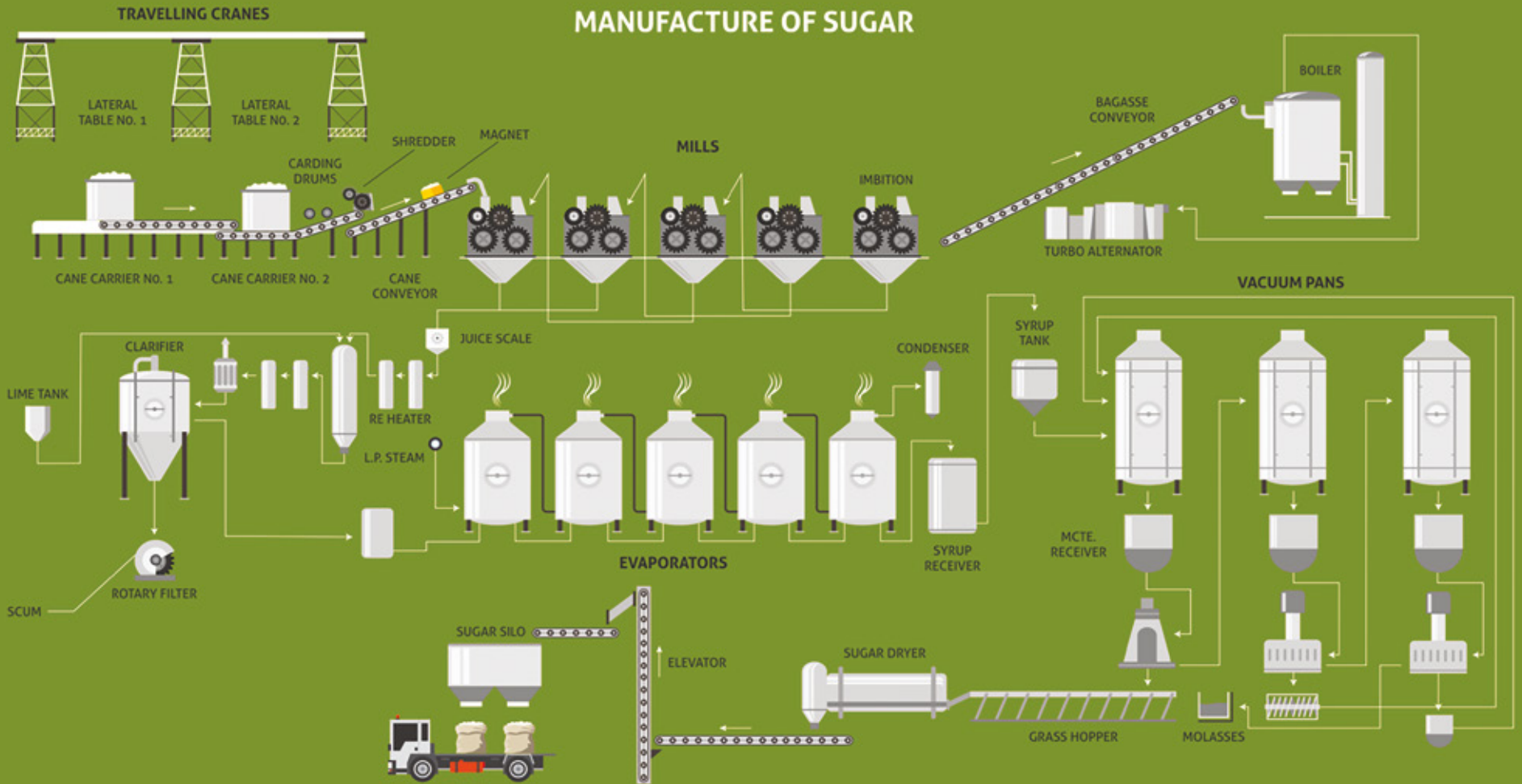
Fairtrade connects consumers, businesses, and small producers, transforming trade through fairer prices for small producer families, humane working conditions, and decent wages for those employed in the plantations of developing countries.

The Art of Making Mauritius unrefined cane sugar

From the field to the spoon, our meticulous process adds value at every step, with sustainable farming and milling practices.



MANUFACTURE OF SUGAR



The Journey towards Excellence

1

Harvesting

Whether hand-harvested or gathered with precision by mechanical grab loaders, our sugar cane embarks on a journey of excellence from the very start.



2

Cleaning

As soon as the sugar cane plants arrive at the factory, they are washed extensively to remove any impurities ahead of being processed.

3

Extraction

To extract the juice, the hard structure of the cane is broken using knives and shredder, and then the shredded cane is conveyed through a series of mills, each composed of heavy rollers. The mills compress the sugar cane fibres and separate the juice from the bagasse, which is later used to produce electricity.



4

Clarification

The extracted juice from the sugarcane stalks undergoes a refined transformation to remove impurities. It is screened, heated, limed, and then treated in a clarifier.

5

Evaporation

The water in the juice needs to be reduced. To achieve this, the liquid gold passes through a series of evaporators, culminating in the creation of a rich, concentrated syrup.

6

Crystallisation

In order for the sugar crystals to be formed, the water content needs to be further reduced. The crystallisation unfolds as the solution is heated in single-effect vacuum pans, where the syrup is concentrated, until it becomes saturated with sugar. Massecuite, a harmonious blend of sugar crystals and molasses, emerges from the vacuum pans.

7

Centrifuging

To separate the massecuite into sugar crystals and molasses, the massecuite is added to a high-speed centrifuge, where the amount of mother liquor left on the crystals is carefully controlled. The result? An exquisite range of special sugars, each boasting distinctive tastes and aromas.



8

Drying & Packaging

The free-flowing sugars are treated with care, undergoing a precise drying and conditioning ritual before being elegantly and sustainably packaged.



The Quintessence of Mauritius unrefined cane sugar

Mauritius Sugars are based on 6 core pillars which epitomise the quality standards behind their irresistible taste:

100% Mauritius

400 years of history
A pioneer and world market leader in unrefined special sugar production
Subtropical climate



Wholesomeness

No artificial flavour or flavouring
Absence of colour additives and preservatives
Not subject to ionising radiation
Control over process parameters
Specialty sugars are referenced with International standards such as ICUMSA/ISO (International Sugar Organisation)



Taste

100% natural sugar cane juice
Winners of the UK Great Taste Award 2023
Renowned across the globe by the Chefs and Food specialists for the natural intensity of their aroma and flavour



Traceability

Transparency at all stages of production
Product batch codes
Non-GMO label
Food safety management system recognised by the Global Food Safety Institution
International Accreditation
Contamination prevention control across production, transportation and storage

Health benefits

Gluten-free, allergen-free and vegan-friendly
Rich in minerals, vitamins and antioxidants
Low GI, diabetic-friendly



Sustainability

Great example of the circular economy in action
Negative carbon footprint
Fair Trade Certified
Eco-friendly packaging

The background features a dark grey color with a large, stylized gear tooth shape on the left side. Overlaid on the gear is a hand icon, also in a dark grey tone, with fingers spread. The text 'Technical sheets' is positioned on the right side of the image.

Technical sheets

Why you shouldn't use only white sugar for your recipes?

There's a world of sweetness waiting to be explored! While white refined sugar may be derived from natural sources like sugar beets or sugarcane, it is chemically processed and does not offer any nutritional value.

But there are natural alternatives worth considering! Unlike white refined sugar, Mauritius' unrefined cane sugars have undergone no extensive processing, and retain their natural components such as molasses, minerals, and vitamins.

These are made from freshly extracted sugarcane juice, and are free from additives, colourants, or preservatives. Their natural deliciousness comes from the molasses; a thick syrup remaining after the crystallisation process and which coats the unrefined sugar crystals.

100% delicious, 100% Mauritius!

DARK MUSCOVADO



DARK BROWN SOFT



LIGHT MUSCOVADO



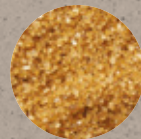
FINE DEMERARA



GOLDEN CASTER



DEMERARA XL



Comparing White Refined Sugar vs. Mauritius Unrefined cane Sugars

To truly understand the uniqueness of our specialty sugars and the differences between white refined sugar and unrefined alternatives, we must consider the following factors:



Sugar is not only about sweetness – it’s a delicious experience waiting to be savoured.

1. Sweetening power

	WHITE REFINED SUGAR	UNREFINED SUGARS					
		DARK MUSCOVADO	DARK BROWN SOFT	LIGHT MUSCOVADO	FINE DEMERARA	GOLDEN CASTER	DEMERARA XL
Molasses	0%	15%	9%	7%	1%	1%	2%
Sucrose	100%	85-92%	91-95%	93-97%	99%	99%	98%

The higher the sugar content in molasses, the higher the aroma intensity.

Key takeaway: Unrefined sugars from Mauritius have a lower sweetening power ranging from 1% to 15% compared to refined white sugar.

“Sugars which taste less sweet but have more flavour.”

2. Aroma & Taste

	WHITE REFINED SUGAR	MAURITIUS UNREFINED CANE SUGAR					
		DARK MUSCOVADO	DARK BROWN SOFT	LIGHT MUSCOVADO	FINE DEMERARA	GOLDEN CASTER	DEMERARA XL
Organoleptic Properties (Visual / Aroma / Mouth-feel)	Fine, dry and regular bright white crystals with powdery, non-sticky texture	A soft moist sugar with fine grained dark brown crystals rich in natural molasses with a sticky texture	A smooth, creamy and melting texture grained sugar with dark brown crystals	A soft, fine-grained sugar with light brown crystals	A golden-brown sugar with fine sparkling crystals	A sparkling golden color, dry and free flowing sugar	Large, dry, and fluid dark golden brown crystals, with a crunchy texture.
	Slightly crunchy in the beginning with no scent	A rich taste with underlying flavours of spices, butter, and caramel, as well as hints of licorice and fresh dates.	The flavour is often described as robust, with hints of caramel or licorice, attributed to the molasses present in the sugar.	A rich flavour, with underlying notes of spices, butter, and caramel	A delicious combination of honey and caramel flavours	Subtle buttery taste	The aroma is sweet and pleasant, with subtle notes of caramel and vanilla. There are also hints of honey and caramel.
	Light or neutral sweet aftertaste.	Toffee-like, dark caramel, smoky, and slightly bitter after-taste	Intensely melted sugar with a slight bitterness.	A slightly bitter, melted and long-lasting after-taste	Distinctive amber hue and incredibly crunchy texture.	A soft and crunchy texture sensation at the beginning	Subtle but with a long-lasting aftertaste.
Aroma intensity	0/5	5/5	4/5	3/5	2/5	1/5	2/5

Key takeaway: The presence of molasses in sugars influences their aroma, ranging from a caramelised taste to a more neutral flavour.

“A range of sugars offering a palette of unique flavours.”

3. Nutritional values








CRITERIA	WHITE REFINED SUGAR	MAURITIUS UNREFINED CANE SUGAR					
		DARK MUSCOVADO	DARK BROWN SOFT	LIGHT MUSCOVADO	FINE DEMERARA	GOLDEN CASTER	DEMERARA XL
Calories per 100g	400 kcal	377 Kcal	388 Kcal	392 Kcal	399 Kcal	400 Kcal	399 Kcal
Energy per 100g	1674 KJ	1603 KJ	1647 KJ	1668 KJ	1797 KJ	1674 KJ	1697 KJ
Glucide (mg per 100g)	1000	932	961	976	998	998	996
Iron (mg per 100g)	<0.083	6.64	1.9	2.58	1.5	0.1	1.5
Potassium (mg per 100g)	0	8.8	3.5	4.76	2.9	2	3.0
Magnesium (mg per 100g)	n/p	7.79	2.8	4.36	1	0	1
Manganese (mg per 100g)	n/p	14.75	0.18	7.25	0,25	0.01	0.25
Glycemic index	70	45-55	50-60	55-60	60-65	65-70	60-65
Antioxidant content	Nil	Very High	High	High	Low	Low	Low

Key takeaway: Unrefined sugars, while high in carbohydrates, provide significant amounts of proteins, minerals, and other beneficial nutrients, unlike refined white sugar, which is primarily composed of carbohydrates and contains empty calories.

“Sugars which are better for health; rich in micronutrients, and with a lower glycemic index.”

4. Colour attributes

Our sugars are to be tasted with the eyes first! The colour range of these unrefined sugars stems from the cane juice transformation process and the amount of molasses present in the sugar crystals. The higher the molasses content, the more intense the flavour and colour.

	WHITE REFINED SUGAR	MAURITIUS UNREFINED CANE SUGARS					
		DARK MUSCOVADO	DARK BROWN SOFT	LIGHT MUSCOVADO	FINE DEMERARA	GOLDEN CASTER	DEMERARA XL
Colour	Pure and bright white	A very dark, almost black colour	Amber, almost chocolate brown	Light brown crystals	Golden beige colour	Golden white, crystalline colour	Pale golden, to light brown colour
Molasses content	0%	15%	7%	9%	1%	1%	2%
Dissolution rate	Fast dissolution rate Small crystals dissolve easily and quickly melts into a smooth texture	Average to fast dissolution rate Its soft texture facilitates its dissolution, although the presence of molasses can slow it down.	Average to fast dissolution rate Its soft texture facilitates its dissolution, although the presence of molasses can slow it down.	Average to fast dissolution rate Its soft texture facilitates its dissolution, although the presence of molasses can slow it down.	Very fast dissolution rate Its medium-sized crystals dissolve fairly quickly.	Very fast dissolution rate The fine crystals dissolve instantly in liquids.	Slow dissolution rate The large, compact crystals dissolve slowly.
Granulometry in mm	0.40-1.0	0.30-0.40	0.30-0.40	0.30-0.40	0.70	0.46-0.55	1.8-2.1
Photo							

Key takeaway: The size of sugar crystals plays a significant role in their dissolution rate, while the presence of molasses influences the rich colour palette of the unrefined sugars.

“Colour attributes that do not disrupt your master recipes”

5. Versatility

SEGMENT	Top 10 Best Seller Bakery Products	MAURITIUS UNREFINED CANE SUGARS					
		DARK MUSCOVADO	DARK BROWN SOFT	LIGHT MUSCOVADO	FINE DEMERARA	GOLDEN CASTER	DEMERARA XL
Lemon Pie	Shortcrust pastry				●	●	
	Lemon curd					●	
	Pastry cream				●		
Fruit Tart	Almond cream	●					
Fraisiers/ Framboisiers	Mousseline cream			●			
Choux Pastry	Praline Mousseline Cream			●			
Paris Brest	Choux Pastry				●		
Millefeuille	Shortbread crust with light muscovado			●			
Financiers/Madeleines	Financier			●			
	Brioche dough				●		
Cakes	Plain cake with raspberry coulis				●		
	Madeleine		●				
Brioches/Beignets	Soft cocoa biscuit for desserts		●				
Cookies	Cake batter & Genoa Cake	●	●			●	
	Breton shortbread		●				
	Cookie dough		●				

“Sugars which are tailored to specific needs, bringing creativity to new levels in bakery, pastry, chocolate making, confectionery, and ice cream making.”

SEGMENT	MAURITIUS UNREFINED CANE SUGARS					
	DARK MUSCOVADO	DARK BROWN SOFT	LIGHT MUSCOVADO	FINE DEMERARA	GOLDEN CASTER	DEMERARA XL
Top 10 Best Seller Patisserie	Dark chocolate mousse	●				
	Chocolate desserts & others			●		
	Milk chocolate mousse			●		
	Coconut mousse					●
	Tiramisu			●		
	Yellow fruit mousse			●		
	Paris Brest			●		
	Mixed berry mousse			●		
	Eclairs/ Choux pastry			●		
	White chocolate ganache			●		
Dark chocolate ganache			●			
Fraisiers/ *Framboisiers			●			
Milk chocolate & salted butter caramel ganache			●			
Tarte Tatin		●				
Genoise		●				
Macarons				●		
Chouquette				●		
Lemon coconut pie					●	
Brioches			●			
Vanilla pecan pie			●			
*Tropézienne	●					
Tiramisu	●					
*Sablé Breton	●					
Chantilly	●					
Chocolate biscuit		●	●			
Basboussa				●		
Choux pastry/ brioche				●		
Praline/mousseline cream			●			
Mascarpone cream				●	●	
Shortbread crust				●	●	
Buttercream			●	●		
Caramel for the Tarte Tatin		●				
Basbousa batter			●		●	
Macaron shell			●			

SEGMENT	MAURITIUS UNREFINED CANE SUGARS					
	DARK MUSCOVADO	DARK BROWN SOFT	LIGHT MUSCOVADO	FINE DEMERARA	GOLDEN CASTER	DEMERARA XL
Top 10 Best Sellers Ice Creams						
Vanilla/ Caramel Ice Cream			●		●	
Chocolate Ice Cream				●		
Pistachio Ice Cream			●			
Coffee Ice Cream						
Passion Fruit Sorbet				●		
Strawberry/Raspberry Sorbet			●			
Lemon Sorbet		●	●			
Meringue						
Chantilly			●	●		
Topping		●				

SEGMENT	MAURITIUS UNREFINED CANE SUGARS					
	DARK MUSCOVADO	DARK BROWN SOFT	LIGHT MUSCOVADO	FINE DEMERARA	GOLDEN CASTER	DEMERARA XL
Top 10 Best Sellers Desserts	Tiramisu cream					●
	Coffee buttercream			●		
	Chocolate mousse with 'pâte à bombe'			●		
	Grandma's chocolate mousse		●	●		
	Ladyfinger biscuits				●	
	Custard			●		
	Choux Pastry				●	
	Lemon Curd					●
	Praline Mousseline Cream			●		
	Vanilla Ice Cream	●				
Coffee Ice Cream	●					
Baked Meringue	●					
*Île flottante			●			
Caramelised Pecans			●			
Praline Buttercream			●			
Almond Cream	●					
Poached egg white					●	
Pacojet vanilla/chocolate/coffee/caramel ice creams			●			
Lemon, *raspberry/passion fruit sorbets				●	●	
Chocolate sauce				●		
French toast/*crêpes & waffles/thin tart crust			●			
Praline French Toast		●	●			
Pecan Praline			●			
Crème Brûlée	●					
Chocolate Fondant					●	

SEGMENT Top 10 Best Sellers Chocolate & Confectionery		MAURITIUS UNREFINED CANE SUGARS					
		DARK MUSCOVADO	DARK BROWN SOFT	LIGHT MUSCOVADO	FINE DEMERARA	GOLDEN CASTER	DEMERARA XL
Marshmallow	Vanilla marshmallow				●		
Nougat	Candied fruit Florentine				●		
Florentine	Caramel ganache, mixed berries and yellow fruits				●		
Caramel Ganache	Raspberry/chocolate/apple soft caramel			●			
Soft Caramel	Caramelised dried fruits (almonds, nuts,pistachio...)		●	●			
Caramelised Dried Fruits	Soft Nougatine with almonds & candied fruits			●	●		
Soft Nougatine	Gianduja almonds			●			
Pralines	Almond paste					●	
Gianduja	Fruit paste (yellow fruits and mixed berries)					●	
Almond Paste	Caramel & vanilla spread			●	●		
Fruit Paste	Pralines & dried fruits				●		
Sweet Spread	Chocolate/white nougat				●	●	
	Decoration						●

Sugar overview

	DARK MUSCOVADO	DARK BROWN SOFT	LIGHT MUSCOVADO	FINE DEMERARA	GOLDEN CASTER	DEMERARA XL
Environment	Produced for creams, this sugar adds flavour and a gold and copper colour while maintaining the same workability as white sugar.	Semi-dry, with a strong flavour. This sugar adds a beautiful gold colour to semi-dry products used for mousses. It brings additional intensity to the taste of the other ingredients.	Adds flavour and reduces the perception of sugar without altering the colour of the product.	With a subtle taste and colour, it helps enhance the flavours which are already present in the product.	With a subtle taste and colour, it helps enhance the flavours which are already present in the product.	Perfect for a finishing touch. It is used for decoration or to add crunchiness and sparkle to the product.
Usage preferences	Bakery *Pâtisserie Food service industry Ice creams	Bakery *Pâtisserie Food service industry	Bakery *Pâtisserie Chocolate & confectionery Food service industry	Bakery *Pâtisserie Food service industry	Bakery *Pâtisserie Food service industry	Bakery *Pâtisserie Decoration

Note: While all these sugars can be used across various segments, the taste profile, texture of the final product, and colour may vary.

Storage safety

	DARK MUSCOVADO	DARK BROWN SOFT	LIGHT MUSCOVADO	FINE DEMERARA	GOLDEN CASTER	DEMERARA XL
Recommended storage conditions	Store in a cool, dry place, between 15 and 25°C, away from direct sunlight, draughts, and sources of ignition.	Store in a cool, dry place, between 15 and 25°C, away from direct sunlight, draughts, and sources of ignition.	Store in a cool, dry place, between 15 and 25°C, away from direct sunlight, draughts, and sources of ignition.	Store in a cool, dry place, between 15 and 25°C, away from direct sunlight, draughts, and sources of ignition.	Store in a cool, dry place, between 15 and 25°C, away from direct sunlight, draughts, and sources of ignition.	Store in a cool, dry place, between 15 and 25°C, away from direct sunlight, draughts, and sources of ignition.
Recommended shelf life	If stored in an airtight container away from moisture, it can be kept for approximately 6 months to 1 year.	It can generally be stored for about 4 to 6 months under similar storage conditions.	6 months to 1 year in an airtight container.	Due to its dry texture, it can generally be stored for about 1 to 2 years under proper storage conditions.	Around 2 years when stored in an airtight container.	Due to its dry texture, it has a fairly long shelf life and can be stored for approximately 2 to 3 years under proper storage conditions.
Shelf life	Sugar is a natural preservative and although it has a recommended shelf life, it does not require an expiration date. Reference : REGULATION (EU) No 1169/2011					

*Sugar Characteristics as seen by chefs et artisans

Testimonies

about Mauritius Unrefined cane Sugars by a selection of chefs and artisans

(BAKERS, CONFECTIONERS, PASTRY AND ICE CREAM CHEFS)

‘Another sugar alternative for Professionals’

‘Their rich and authentic taste restores sugar to its full nobility, while offering a uniquely soft and moist effect to your pastries’

‘a fresh avenue for future creativity and innovation to add value to the pastry’

‘Excellent quality’

‘a smart sugar, less sweet but offering more taste and aroma’

‘A range of extraordinary, subtle and intense aroma’

‘full-fledged ingredients that bring real added value to recipes’

‘Easy to work with as they do not destabilise the original recipe’

“

P.B, Pastry Chef & Chocolatier:

Apart from their taste, the nutritive value of Mauritius Sugars is also interesting. There is no need to change recipes, as the sweetening power is also lower. This is what I call a ‘sucre intelligent’. Special decoration sugars like Demerara XL Sugar are truly exceptional for Chouquettes; offering more crunch and withstanding all freezing conditions. In terms of workability, there is a wide range of sugars, each suited for a different pastry application. Of course, sugars with a higher molasses content are much more compact, but the wide range offers the possibility to select a sugar that acts exactly like white sugar in most cases. Mauritius Sugars bring added value to a recipe. Introducing a fresh, new taste, they open up avenues for future creativity and innovation. Furthermore, the health benefits and flavour enhancement are major plus points!”

K.T, Pastry Chef & Ice Cream Specialist:

First of all, I was pleased to note that Mauritius Unrefined Sugar is engaged in helping the small planters’ communities. We’re de-sugaring today. With unrefined sugars from Mauritius, we’re restoring sugar to its former glory by giving it flavour, as well as the nutrients it provides. As a result, we’re using less sugar in our recipes. While Dark Brown Soft Sugar is ideal for ice creams and crèmes brûlées, the Fine Demerara is aesthetically pleasing and immediately impresses people. In terms of taste, specialty sugars offer real added value compared to refined sugar, providing both subtle and intense flavours. The total amount of sugar in recipes is hence reduced; there is less sugar but more flavour! The aromatic notes of liquorice give a lovely aroma to the hazelnut praline.





S.S, Pastry Chef:

Muscovado is the caviar of sugars, with its unique aromas of vanilla and spices enhancing the taste of butter. From a crepe that is sprinkled with muscovado; releasing notes of vanilla, honey, and lemon, to a coconut mousse tinged with muscovado, reminiscent of delicate coffee, the specialty sugars are much more than simple sweeteners—they are full-fledged ingredients that bring real added value to recipes through their unique aromatic profiles.”

A.M, Pastry Chef:

Easy to work with, these unrefined sugars will bring more value and originality to your creations. Let your culinary creativity run wild by incorporating them into your most daring experiments. Their beautiful range of natural colours will brighten up your creations and make them visually stunning. Moreover, thanks to their antioxidant content and other nutrients, these sugars promote health and wellness. Their rich and authentic taste restores sugar to its full nobility, while offering a uniquely soft and moist effect to your pastries. A combination of flavour and well-being with every bite.

B.C, Baker & Pastry Chef

The Mauritius Unrefined Sugars, by its natural attributes, bring a variety of gustative, visual and sensorial possibilities. The Dark muscovado, which I use both as a decorative sugar as well as a sugar, is an ingredient used as a spice. This sugar is not one sugar to make it sweet. It illustrates perfectly how the art of pastry-making can promote the importance of high-quality, nutritionally rich ingredients. This sugar, rich in flavour, brings aromas and tastes that conventional white sugar cannot offer. Such ‘smart’ sugars are real treasures for lovers of fine and indulgent pastries, who seek flavourful experiences with unique accents.

T.L, Master Chocolatier & Confectioner

Having extensive experience in the chocolate and confectionery industry, I have observed the notable effects of using Mauritius unrefined sugars. Muscovado sugars, for example, are excellent for making caramels and pralines. They retain a distinctive liquorice note and a discerning taste in pralines. However, their use requires greater precision and increased monitoring of the cooking process. Proper evaporation of water, without burning the product, is one of the advantages of unrefined sugars. Beyond the technical aspects, the traceability of the product and its origin have become major concerns for us, professionals. Unrefined sugars, still too little known, represent an opportunity to evolve and work on renewed textures and flavours. These constitute an exciting new challenge for the chocolate and confectionery industry. We must adapt and rethink our techniques, while rediscovering authentic and unique flavours on the ‘bin to bar product segment. The Mauritius Unrefined Sugars, with its lower sucrose content, do also help in reducing the sweetening of our pastry while keeping and enhancing the taste. As such, pastry remain a pleasure with a natural product with health benefits.



Our categories of sugar



Dark Muscovado

Dark caramel and smoky flavour
 *with a slightly bitter aftertaste,
 with hints of burnt sugar
 A very dark brown, almost black colour
 Soft wet sand, clumpy and moist. texture
 Aroma intensity: 5/5



Dark brown soft

Caramelised to burnt notes, with hints of molasses,
 caramel, or even dried fruits.
 Soft and slightly moist texture
 Aroma reminiscent of maple syrup or dark rum
 Amber-coloured
 Aroma intensity: 4/5



Light Muscovado

Rich taste with hints of spice,
 butter, and caramel flavour.
 Pale brown to light brown crystals
 A soft wet sand, clumpy and moist texture
 Aroma intensity: 3/5



Fine Demerara

A delightful combination of honey and caramel flavours
 Fine sparkling amber crystals
 Golden beige colour
 Aroma intensity: 2/5



Golden Caster

Typically white with a slight golden hue
 Subtle taste
 A soft and crunchy texture
 Smooth grains, ultra-fine crystals
 The epitome of specialty sugars!
 Aroma intensity: 1/5



Demerara XL

Pale golden brown colour
 Large, dry and fluid crystals
 Crunchy texture
 Subtle notes of caramel and vanilla
 Aroma intensity: 2/5

