



ARENGA PALM SUGAR

Granulated Arenga Palm Sugar

Unrefined natural sweetener made from the sap of the arenga palm (*Arenga pinnata*). Golden-brown granules with a caramel and mild toffee flavor, used as a one-to-one replacement for cane sugar.



GRANULATION	MOISTURE	SHELF LIFE	HS CODE
Mesh 16 to 20	Max 2.0%	24 months	1702.90

PRODUCT IDENTITY

Product name	Granulated Arenga Palm Sugar (Gula Semut Aren)
Botanical name	<i>Arenga pinnata</i>
Raw material	Arenga palm sap (nira aren)
Ingredients	100% arenga palm sap sugar
Country of origin	Indonesia (Sumatra and Java)

CHARACTERISTICS

Appearance	Free-flowing granules
Color	Golden brown to brown
Flavor and aroma	Caramel, mild toffee, typical of palm sugar
Granulation	Mesh 16 to 20 standard; finer up to mesh 22 on request
Moisture (spec.)	Max 2.0%

PROCESS

Sap collection	Sap is tapped by hand from the flower stalk of the arenga palm by local farmers and collected in clean containers.
Processing	The sap is filtered and boiled down in open pans, then the thickened sugar is oven-dried, milled into granules and sieved to the required mesh.
Certification	In progress

PACKING AND SUPPLY

Bulk	25 kg multi-wall paper sack with food-grade PE inner liner; 10 or 20 kg PE bag in master carton
Retail	Kraft standing pouch 250 g, 500 g or 1 kg; stick pack 5 g
Private label (OEM)	Custom packaging and design
Minimum order	5 MT
Loading port	FOB Tanjung Priok
Sample	Free sample

HANDLING

Storage	Cool, dry place away from direct sunlight; keep bags tightly closed
Intended use	Sweetener for beverages, bakery, confectionery, sauces and seasonings



TYPICAL ANALYSIS

Laboratory results

NO	PARAMETER	UNIT	RESULT	METHOD
COMPOSITION				
1	Moisture content	%	1.50	SNI 3743:2021
2	Ash content	%	1.21	SNI 3743:2021
3	Reducing sugar	%	3.11	SNI 3743:2021
4	Total sugar as sucrose	%	91.38	SNI 3743:2021
HEAVY METALS				
5	Lead (Pb)	mg/kg	< 0.0134	SNI 3743:2021
6	Cadmium (Cd)	mg/kg	< 0.0013	SNI 3743:2021
7	Mercury (Hg)	mg/kg	< 0.0002	SNI 3743:2021
8	Arsenic (As)	mg/kg	< 0.0002	SNI 3743:2021
MICROBIOLOGY				
9	Aerobic plate count	CFU/g	1.0×10^2	SNI ISO 4833-1:2015
10	Yeast and mold	CFU/g	4.0×10^1	SNI ISO 21527-2:2012

Results prefixed with "<" are below the lowest level the laboratory can report; the analyte was not detected above that limit.

Source of results

Sucofindo Laboratory, Batam. Report of Analysis No. 141/36.30/1515/09/2026/1, principal PT Baskoro Agri Trade. Sample received 17 September 2026, analysed 17 September to 7 October 2026. Results apply to the sample tested; a lot-specific Certificate of Analysis is supplied with each shipment on request.

CONTACT**PT Baskoro Agri Trade**

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Samples, quotation and lot COA available on request.

Disclaimer: This sheet is for guidance and reference only and is not a guarantee of any individual lot. Regulatory requirements for this product may differ by country of import.