



COCONUT SUGAR

Coconut Granulated Sugar

Unrefined natural sweetener made from the sap of coconut blossoms (*Cocos nucifera*). Brown granules with a mild caramel flavor, used as a one-to-one replacement for cane sugar in food, beverage and chocolate applications.



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

PRODUCT IDENTITY

Product name	Coconut Granulated Sugar (Gula Semut Kelapa)
Botanical name	<i>Cocos nucifera</i>
Raw material	Coconut blossom sap (nira kelapa)
Ingredients	100% coconut sap sugar, no additives
Country of origin	Indonesia (Java)

CHARACTERISTICS

Appearance	Free-flowing granules
Color	Light brown to dark brown
Flavor and aroma	Mild caramel, typical of coconut sugar
Granulation	Mesh 16 to 20
Moisture (spec.)	Max 2.0%

PROCESS

Sap collection	Farmers tap the coconut flower bud and collect the sap in clean containers, morning and afternoon.
Processing	The sap is filtered and cooked down, then dried, granulated and sieved to the required mesh. Every batch passes a magnet and a metal detector before packing.
Certification	Producer holds EU Organic, USDA Organic, HACCP and Halal. Organic status applies only to shipments covered by an organic transaction certificate.

PACKING AND SUPPLY

Bulk	25 kg paper sack with food-grade PE inner liner
Carton	25 kg carton box with food-grade PE inner liner; custom printing on request
Container load	20 ft: 14 MT on pallets, up to 18 MT floor-loaded; 40 ft: 26 MT
Minimum order	5 MT
Loading port	FOB Tanjung Emas, Semarang
Sample	Free sample

HANDLING

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



TYPICAL ANALYSIS

Laboratory results

NO	PARAMETER	UNIT	RESULT	METHOD
COMPOSITION (A)				
1	Moisture	g/100 g	0.83	SNI 01-2891-1992, 5.1
2	Total ash	g/100 g	2.94	SNI 3743:2021, A.5
3	Insoluble matter in water	g/100 g	1.12	SNI 01-2891-1992, 13
4	Total sugar as sucrose	g/100 g	92.76	Titrimetric
5	Reducing sugar	g/100 g	2.51	Titrimetric
6	Appearance, odor, taste, color	-	Normal	SNI 3743:2021, A.2
HEAVY METALS (B)				
7	Lead (Pb)	mg/kg	< 0.064	Lab report (b)
8	Arsenic (As)	mg/kg	< 0.05	Lab report (b)
9	Mercury (Hg)	mg/kg	< 0.02	Lab report (b)
10	Tin (Sn)	mg/kg	Not detected	LOD 0.035
MICROBIOLOGY AND FOREIGN MATTER (C)				
11	Total plate count	CFU/g	< 10	Lot COA (c)
12	Yeast	CFU/g	< 1.0×10^1	Lot COA (c)
13	Mold	CFU/g	< 1.0×10^1	Lot COA (c)
14	Escherichia coli	MPN/g	0	Lot COA (c)
15	Salmonella sp.	per 25 g	Negative	Lot COA (c)
16	Foreign matter	-	Free	Lot COA (c)

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

Source of results

(a) Composition: MBRIO Food Laboratory, Bogor, a KAN-accredited laboratory (LP-067-IDN), report dated 6 August 2026. (b) Heavy metals: BBSPJIA government agro-industry laboratory, Bogor, report of April 2026. (c) Microbiology and foreign matter: producer's Certificate of Analysis for a July 2026 production lot. Report copies are available on request. Results apply to the samples tested; a lot-specific Certificate of Analysis is supplied with each shipment.

CONTACT

PT Baskoro Agri Trade, Batam, Indonesia
contact@baskorotrade.com · www.baskorotrade.com

REQUEST

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.