

Made from locally grown sugarcane  
from the light coral soil of Barbados

Naturally unrefined without the  
need for harsh chemicals

Traditionally milled for longer to  
produce larger more flavourful  
crystals

Enjoy Barbados Traditional Sugar  
in your cooking,  
in tea or coffee,  
on cereal or fruit.







## Weight

Unit Sugar Weight	4g Sachet	1kg	2kg	3kg
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## Case & Pallet Information

Units per case	1000	10	5	4
Cases per layer	130	10	14	10
Layers per pallet	130,000	7	5	6
Cases per pallet	26	70	70	60
Units per pallet	5	700	350	240
Case Dimensions L x W x H mm	330 x 133.4 x 241.3	N/A	N/A	N/A
Pallet Dimensions L x W x H mm	1200 x 1000 x 1332	1200 x 1000 x 1332	1200 x 1000 x 1332	1200 x 1000 x ?

## Barcode Information

Unit Barcode	5060181090608	5060181090202	5060181090226	5060181090288
Case Barcode	5060181090615	5060181090219	5060181090233	5060181090295

## Attributes

Shelf Life	Indefinite. Sugar is a preservative and is not required to display bbe date
Storage Information	Store in cool, dry conditions
Packing Facilities	Packed in Barbados
Allergen Statement	Packed in an environment that handles nuts & seeds

## Nutritional Informaiton per 100g

Energy	1693kj / 398kcal
Fat	0g
of which saturates	0g
Carbohydrates	99g
of which sugars	99g
Protein	Trace
Salt	0.02g
Calories per level teaspoon (4g)	16