

6 reasons why Nucane™ is the good sugar:



-  Supports sugar reduction
-  Low glycemic
-  Active anti-oxidants
-  Tastes great
-  Milled, not refined sugar
-  All natural, GMO free

100% natural cane sugar





Meet **Nucane™**, a family of natural, healthier, low glycemic sugars that tangibly help in the fight against obesity and diabetes.

Now being produced in leading sugar mills around the world and available for brands and manufacturers everywhere including Malaysia, Thailand, Singapore & Australia.

WHAT'S ALL THE EXCITEMENT ABOUT?

The idea of a "better sugar" may sound like a bold claim; but here's the six reasons NUCANE is now widely accepted as the sugar our bodies have been crying out for:



Less Processed

All-natural raw sugar cane means that Nucane is less processed and less refined.



Powerful Anti-Oxidants

Nucane contains natural anti-oxidants. Studies to the World Health Organisation standard have shown that they help reduce absorption of glucose.



Low Glycemic

Carbohydrates that are low glycemic, like Nucane, are more slowly digested, absorbed and metabolised and cause a lower and slower rise in blood glucose and, therefore usually, insulin levels. This can help in the fight against obesity and diabetes. Independent scientific tests show that Nucane reduces glucose availability by up to 20%.



Tastes Great

The natural flavor of Nucane often delivers a smooth caramel taste. Ideal for baking at home and adding to recipes.



Supports Sugar Reduction

These natural caramel notes in Nucane often add a little extra sweetness. Studies have shown you can reduce sugar by up to 10% by using Nucane. Try it yourself in your own recipes.



GMO Free

Nucane contains no additives, artificial ingredients or GMO foods.

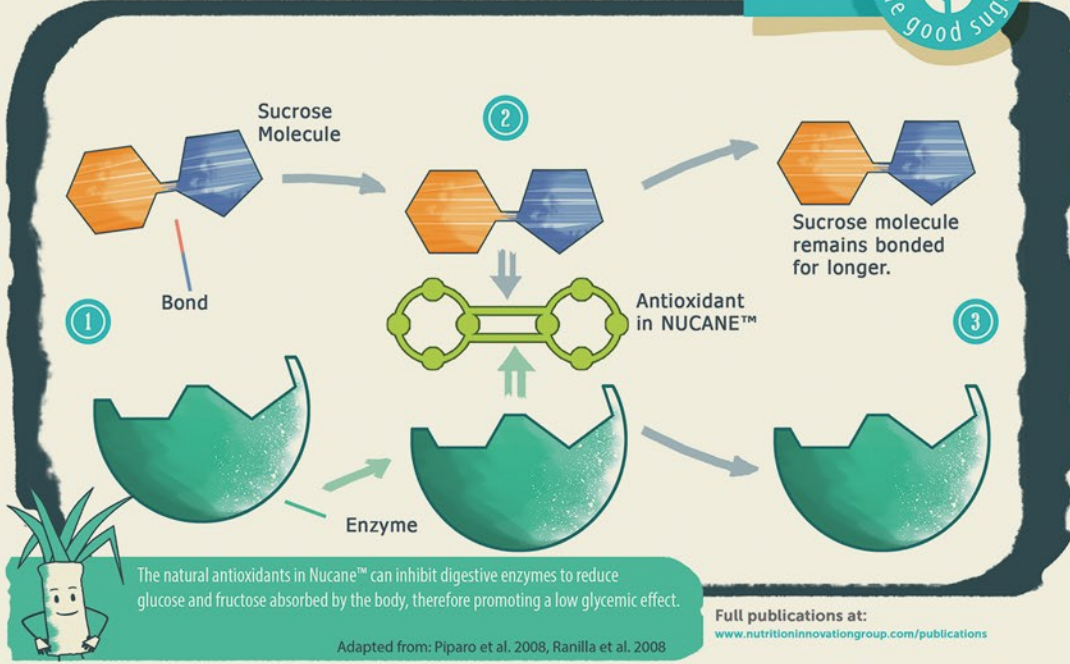


THE TRUTH IS SWEET

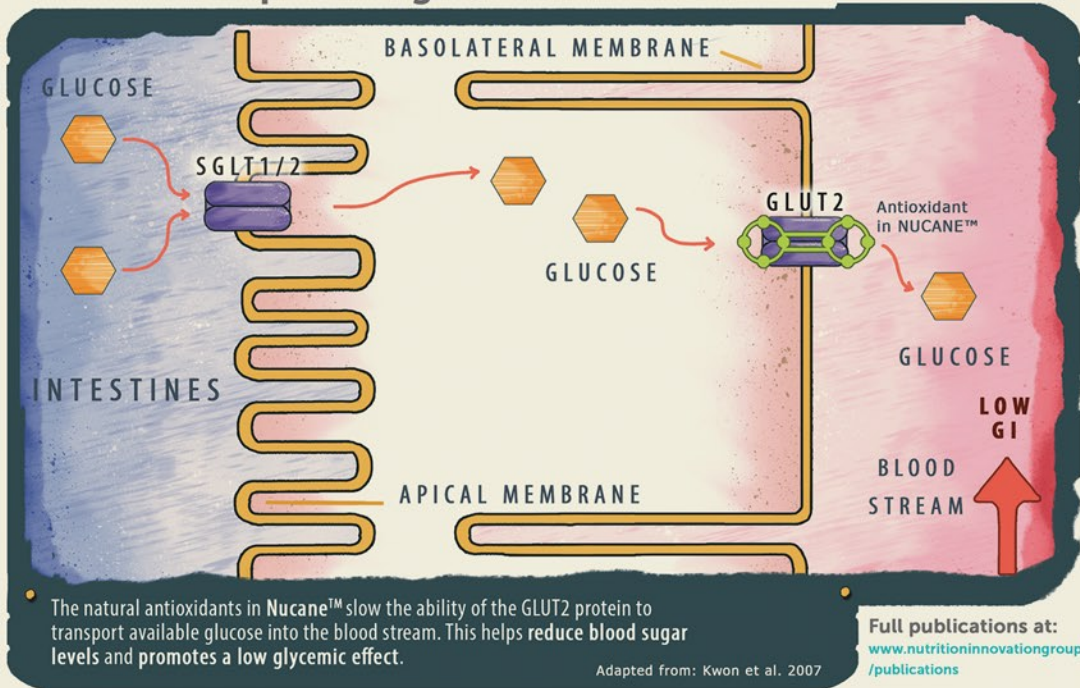
As hard as it may seem to believe, the words "sugar" and "healthy" can exist in the same sentence!

HOW IT WORKS:

Slows the metabolism of sucrose



Blocks absorption of glucose

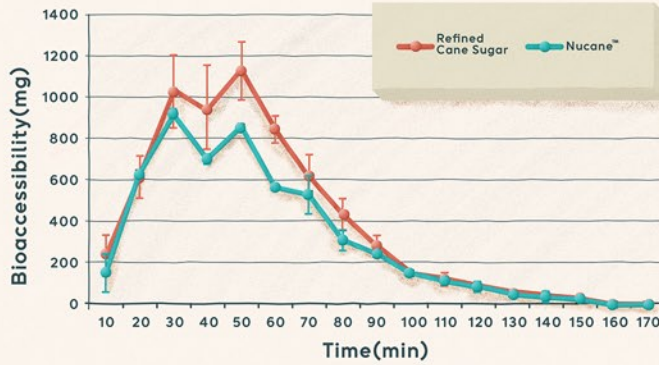


**LOW GI-
GLYCEMIC
INDEX ≤55**



Independent laboratory testing: GIST method 2018

Lower bio-accessibility



Sensory profile



Nucane raw sugar technology accurately retains naturally occurring active polyphenols in sugar cane, which reduces the bio-accessibility of glucose by up to 20%. This helps keep blood sugar levels normal.

Nucane raw sugar technology consistently retains all natural micronutrients, delivering a defined caramel sweetness. This consistent flavor increases perceived sweetness in consumer sensory tests and supports 10% sugar reduction in food systems such as chocolate and baked goods.

Nucane on pack



'Nucane, the good sugar'[®] retains natural polyphenols in sugar cane that slows the metabolism of sugar into the blood stream. Nucane[™] has been proven to be low glycemic in accordance to ISO 26642:2010.

Nucane[™] and the Nucane[™] logo are licenced by Nutrition Innovation Singapore Pte. Ltd.

Nutrition Information

(typical values)

	QUANTITY PER 5G SERVE	QUANTITY PER 100G SERVE
Energy	85kj	1700kj
Protein	0g	0g
Fat		
- Total	0g	0g
- Saturated	0g	0g
Carbohydrate		
- Total	5g	99g
- Saturated	5g	99g
Sodium	<0.25mg	<5mg
Polyphenols	1-1.4mg GAE	20-28mg GAE

CONTACT YOUR LOCAL SUPPLIER

Sample & Trial Nucane

INGREDIENT LIST

100% natural cane sugar

SHELF LIFE

Two-year shelf life

STORAGE

Store in a cool and dry environment

AVAILABLE SIZES

Single serve sachet, 1kg, 25kg, bulk bag and bulk options