



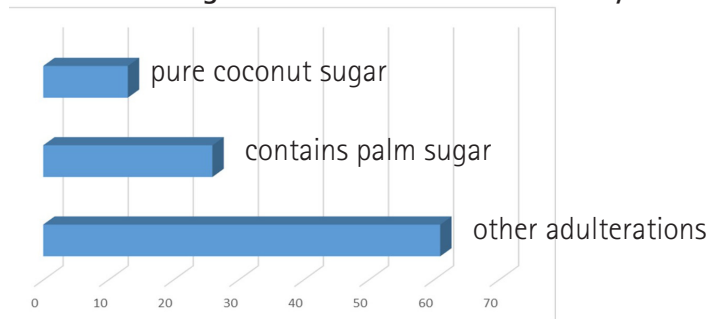
Coconut Sugar

Coconut Sugar is a palm sugar produced from the sap of the flower bud stem of the coconut palm. In some areas, predominantly in Thailand and Philippines, they produce mainly Palm Sugar which is made from the sap in the stems of the Palmyra palm, the date palm, the sugar date palm, the sago palm or the sugar palm. While Indonesia produces mainly the real coconut sugar. Coconut sugar is different in taste, texture and manufacture methods from palm sugar or Palmyra sugar.

A market survey of 31 coconut sugars - randomly taken from supermarkets - shows that only 13% of the samples were pure coconut sugar, 26% were altered with palm sugar and 61% were no coconut sugar at all.

As a conclusion, 100% pure organic coconut sugar is rare on the market. Certify your goods with GALAB FOOD-IDENT®.

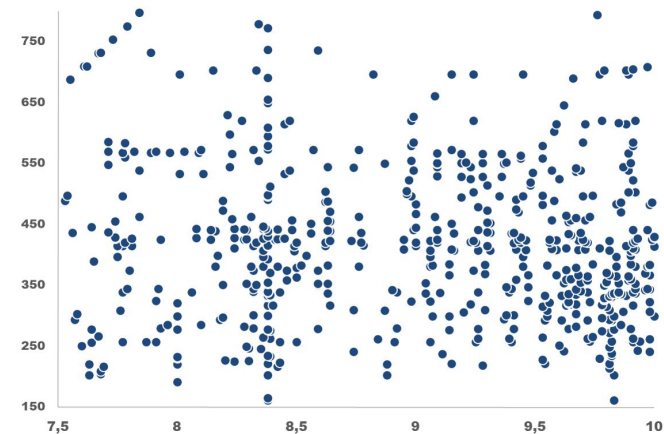
Coconut sugar adulteration - market survey



Towards Food Identity

In recent years food scandals have increased consumer awareness of safe food. This can be seen from the steadily increasing demand for organically produced food. Another strong trend is the demand for products with proven identity and provenance. This gives the consumer a certain proximity to the product and thus creates trust. In addition to the EU labels for protected geographical origin and organic, there are numerous new labels in Germany, which promotes the quality of regional products. GALAB FOOD-IDENT® sets new standards for the reliable proof of the identity of food.

Metabolic Fingerprint



FOODOMICS Technology

Foodomics - food metabolomics - is a new scientific approach for food and nutrition that studies the food domain as a whole with the nutrition domain to reach the main objective, the optimization of human health and well-being. With high-resolution mass spectrometry more than 50.000 metabolites are detected which creates a specific and unique „metabolic fingerprint“.

FOODOMICS is superior to standard isotope ratio methods in case of sensitivity and specificity. Growing conditions and origin influence the metabolome. Food species can also be identified and distinguished. Mixtures and dilutions with cheap products can be identified with 98,5% certainty.

100% Organic Coconut Sugar - guaranteed

GALAB FOOD-IDENT® identifies the unique finger-print of coconut sugar from Indonesia using FOODOMICS technology.

Only GALAB FOOD-IDENT® detects adulterations with cheap palm sugar from the Philippines down to 1%.

Guarantee that your product is 100% coconut sugar with GALAB FOOD-IDENT® to create customer confidence.

GALAB FOOD-IDENT® is reliable and scientifically proven.

Certify your product with GALAB FOOD-IDENT®.

GALAB FOOD-IDENT®

- identification measures
- food authenticity
- identification of adulteration
- origin of food
- certified food quality

„Non targeted metabolom analysis with high-resolution mass spectrometry to determine food authenticity - FOODOMICS“

Gefördert durch:



aufgrund eines Beschlusses des Deutschen Bundestages

100% pure organic coconut sugar certified with FOOD-IDENT®



GALAB FOOD-IDENT®

proof the identity of your goods

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Analysis to be sure

