

Specialty brown sugars	
Muscavado – Barbados sugar	<p>“Muscavado” Spanish meaning for unrefined</p> <p>Non centrifugal sugar</p> <p>Contains higher level of molasses than dark brown sugar</p>
Sucanat (SUGar CAne NATural)	<p>Trademark free flowing, organic, unrefined</p> <p>Concentrated cane sugar cooked and stirred to crystallize and dry.</p>
Turbinado sugar	<p>“Turbinado” Spanish meaning for turbinated</p> <p>Free flowing rather than soft and moist light, partly un-refined brown sugar obtained after washing and spin drying of crude sugar</p>
Demerara	<p>Named after the region in Guyana where it is produced.</p> <p>It is a type of turbinado sugar with large golden crunchy crystals</p> <p>Today most of it is produced on the Island of Mauritius</p>
Jaggery (also called Gur)	<p>Made in villages in India</p> <p>Boiled and stirred sugar cane poured into cone shape mold and left to crystallize</p> <p>Called Shakkar when grated</p> <p>Called Kandsari when washed, centrifuged and crumbled</p>
Panela	Columbia – rectangular or round loaves
Rapadura	In Brazil
Piloncillo	In Mexico, cone shaped
Panocha	Philippine
Wasabon toh	Japanese fine powder resulting from hand mixing, repeated washing and pressing to remove the molasses extracted from indigenous cane sugar