



CHASSEURS DE SAVEURS, SA DE CV



Product Description

Scientific name: Saccharum officinarum L.

The variety from the state of Oaxaca, in the Sierra Norte region, is called JAVA.

Pulverized cane molasses is a powdered product obtained by open evaporation of the juice of cultivated sugar cane, then a posteriori crystallization of sucrose. This process is in no way subject to refining, centrifugation, purification or other industrial processes via sugar. This molasses is free of additives which gives it an original and nutritious flavor.



Hunters of Flavors SA de CV

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172B Miguel Rebolledo/ Coatepec, Ver. CP 91500 / Mexico

FDA 17972814796 & DUNS Number: 95-158-8597





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Description of the producer group

It is worked by a group of 10 families of producers within the same community. The production is family where both men and women participate in rural activities.

Since time immemorial, the cultivation of sugar cane has been present in this village. The planting average is 2000 plants/ha. The average area of each family is 0.5 ha.

Although their plot of sugar cane is not labeled organic, the work in the fields remains without chemical inputs, completely organic.



Its by-products

The traditional panela called "piloncillo" and cane brandy.

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Its conservation

Once the panela has been prepared, it is stored in baskets made from traditional palm leaves.

Shelf life: 24 months



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Its Packaging

The presentation of the product can be in a 30 kg bag or in an airtight 1 kg bag.



Annual volume / Period

The manufacture of panela is done between the months of March to May, so the volumes available for sale are between June and July.

The annual volume currently varies between 3 to 5 tonnes per year.

Romain Javaux
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In Veracruz, Mexico, on June 26, 2023

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