



**FOREST
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wild forest ARENGA & COCONUT SUGAR

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Forestwise Arenga and Coconut Flower Sugar for Cosmetics

Arenga and Coconut Flower Rainforest Sugar, harvested from the Arenga Pinnata tree and Coconut tree, are a creamy, dark-brown sugar with caramel aftertaste. This sugar is hand-crafted and is an artisanal product that has wide ranging applications in cosmetics Industry.

Arenga and Coconut Flower sugar naturally hydrates and gently exfoliates skin in face masks, revealing a youthful glow. It also soothes skin and prevents ingrown hairs in depilatory creams and effectively removes dead skin cells in exfoliating scrubs.

Product

We offer 100% traceable and Organic Arenga and Coconut Flower Rainforest Sugar



Arenga & Coconut Flower Sugar

Also known as:

Arenga Pinnata - Gula Aren

Cocos Nucifera - Gula Kelapa

Source: Indonesia

Consistency: Crystallised sugar granules

Colour: Red-dark brown

Taste: Rich, caramel like flavour

Environmentally processed, using a biomass boiler fuelled by waste from a sawmill and other organic sources. Selling the juice to the factory (instead of selling sugar blocks) adds between 30-70% to a local families income.



Organic Arenga and Coconut Flower Rainforest Sugar

Produced from pure sugary juice tapped from the flower stalk of the arenga tree through evaporation, cooking, and dehydration. No chemical additives.

Our Organic Arenga and Coconut Flower Rainforest Sugar is available with organic NOP & EOS certification.

Arenga and Coconut Flower Sugar for the Cosmetics Industry

Arenga and Coconut Flower sugar, derived from the sap of the sugar palm tree (*Arenga pinnata*) and coconut tree, is gaining attention in the cosmetics industry due to its unique properties. This natural sweetener is rich in polysaccharides, particularly galactomannan, which has been shown to possess various beneficial effects for skin health. Examples cosmetic industry of applications include:



Sticky Cream



Exfoliating



Lip Scrub



Waxing



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Specifications

Odor/Scent

Natural flavour

Shelf Life

N/A

Appearance

Red brown sugar crystals

Key Properties: for cosmetics

Sugar as sucrose

>75 g / 100 g

Mesh size

18

Vitamins

B & C

Water content

Max 2%

Properties

- Exfoliating
- Sticky cream base

Regulatory Data

- INCI Name - Sucrose
- CAS No. - 57-50-1
- EINECS No. - 200-334-9
- Chinese INCI No. - 08536
- Certifications
- REACH - Exempt under Annex IV



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Forestwise Arenga Sugar for Food

Arenga Rainforest Sugar, harvested from the Arenga Pinnata tree, is a creamy, dark-brown sugar with a delicious caramel aftertaste that has wide ranging applications in food production.

Arenga sugar, made from palm juice, serves as a natural and flavorful sweetener. It can be utilized as an alternative to white sugar in a wide range of food and beverage applications.

Product

We offer 100% traceable and Organic Arenga Rainforest Sugar



Organic Arenga Rainforest Sugar

Organic Arenga Rainforest Sugar is a healthier alternative to white cane sugar. Its low glycemic index (GI) is almost half that of white sugar and honey, making it suitable for diabetics. This 'superfood' contains 50 times more minerals than white sugar and also contains vitamins C and B. The product is free of preservatives. No animal products are used as raw ingredients or in the manufacturing process, wheat flour gluten and suitable for "vegan" diets.

Our Organic Arenga Rainforest Sugar is available with organic NOP & EOS certification.

Arenga Sugar

Also known as: Arenga Pinnata Sugar, Gula Aren

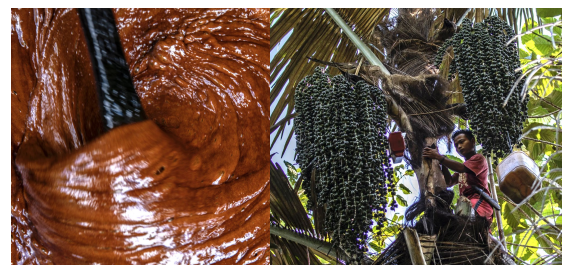
Source: Indonesia

Consistency: Crystallised sugar granules

Colour: Red-dark brown

Taste: Rich, caramel like flavour

Arenga sugar has a distinct flavour and is considered a healthier alternative compared to white sugar, with slow absorption in the blood and the presence of antioxidants, amino acids, minerals and vitamins.



Arenga Sugar for the Food Industry

Arenga Rainforest Sugar, sustainably harvested from the sap of rainforest palms, offers a naturally sweet alternative to refined sugar with a lower glycemic index and a delicious caramel flavor. Examples food industry of applications include:



Chocolate



Baked goods



Ice creams



Savory Dishes



Confectionery products



Coffee and Tea



Specifications

Odor/Scent

Natural flavour

Shelf Life

N/A

Appearance

Red brown sugar crystals

Key Properties: for food & beverage

Sugar as sucrose

>85 g / 100 g

Carbohydrate total

92 g / 100 g

Vitamins

C & B

Calories

368 kcal/100 g

Natrium

15 mg/100 g

Protein

0 g/100 g

Potassium

390 mg

Arenga sugar compared to Refined sugar

Arenga sugar is:

- Lower glycemic index (GI)
- Rich, caramel-like flavor with unique depth and complexity
- Rich in Nutrients such as minerals and vitamins
- Contains antioxidants and inulin
- Produced by smallholder farmers and local communities, supporting rural economies with a sustainable income.