Claims:

1. A process for making a coconut sugar substitute comprising:
    a. incubating an unrefined sugarcane extract containing sucrose as the main solute under aerobic conditions with one or more aerobic microbial strains to form a modified unrefined sugarcane extract;
    b. evaporating water from the modified sugarcane extract to form a concentrate; and
    c. cooking the concentrate to develop colour and flavour to produce the coconut sugar substitute.
2. The process according to claim 1, wherein the unrefined sugarcane extract containing sucrose as the main solute comprises sugarcane juice partially processed prior to incubating with the one or more aerobic microbial strains.
3. The process according to any one of the preceding claims, wherein the unrefined sugarcane extract containing sucrose as the main solute comprises sugarcane juice; and at least one of jaggery, molasses, coconut sap, extract from palm species, or a combination thereof.
4. The process according to any one of the preceding claims, wherein the unrefined sugarcane extract containing sucrose as the main solute comprises a sucrose carbon-13 to carbon-12 isotope ratio ($^{13}C/^{12}C$) of more than or equal to 11 parts per thousand, with a range of delta ^{13}C values of −5 and −20.
5. The process according to any one of the preceding claims, wherein the unrefined sugarcane extract containing sucrose as the main solute is adjusted to a refractometric dry substance content of 8 °Bx to 40 °Bx prior to incubating with the one or more aerobic microbial strains.
6. The process according to any one of the preceding claims, wherein the one or more aerobic microbial strains comprise an osmo-tolerant or a halo-tolerant aerobic microbial strain able to grow in a medium with a refractometric dry substance content of 8 °Bx to 40 °Bx.
7. The method according to any one of the preceding claims, wherein the one or more aerobic microbial strains is any one selected from the group comprising *Xanthomonadaceae; Brevibacteriaceae; Saccharomycetaceae; Baccilaceae; Stenotrophomonas maltophilia*; *Cellulosimicrobium cellulans*; *Bacillus subtilis; Bacillus flexus;* and Kluyveromyces species.
8. The process according to any one of the preceding claims, further comprising the step of removing the one or more aerobic microbial strains and any biomass produced by