

CLAIMS

1. Food grade sugar particles comprising sucrose crystals, reducing sugars and polyphenols, wherein the sugar particles comprise
 - 5 about 0 to about 0.5g/100g reducing sugars; and
about 20mg/100g to about 45mg/100g polyphenols; and
wherein the sugar particles have a glucose based glycaemic index of less than 55.
2. The sugar particles of claim 1, wherein a first proportion of the polyphenols are
10 entrained within the sucrose crystals and a second proportion of the polyphenols is distributed on the surfaces of the sucrose crystals.
3. The sugar particles of claim 2, wherein the proportion of the polyphenols entrained within the sugar crystals is about 25% to 30% of the total polyphenol content of the sugar particles.
- 15 4. A method for preparing sugar particles comprising washing massecuite to produce sugar particles, wherein the massecuite includes sucrose crystals, polyphenols and reducing sugars, wherein the wash removes an amount of polyphenols and an amount of reducing sugars from the massecuite, wherein the sugar particles comprise
20 about 0 to 0.5g/100g reducing sugars and about 20mg/100g to about 45mg/100g polyphenols and wherein the sugar particles have a glucose based glycaemic index of less than 55.
5. A method for preparing sugar particles according to claim 4, wherein the wash is ceased when the sugar particles comprise 0 to 0.5g/100g reducing sugars and less than about 45 mg CE/100g polyphenols and additional polyphenols are added to the sugar
25 particles to prepare sugar comprising about 20 mg CE/100g to about 45 mg CE/100g polyphenols.
6. A method for preparing sugar particles according to claim 4, wherein the wash is ceased when the sugar particles comprise 0 to 0.5g/100g reducing sugars and about

20mg/100g to about 45mg/100g polyphenols and no polyphenols or reducing sugars are either added to or removed from the sugar particles following the wash.

7. The method of any one of claims 4 to 6, wherein the massecuite comprises 200-400 mg/100g polyphenols.
- 5 8. The method of any one of claims 4 to 7, wherein the amount of polyphenols removed from the massecuite during the wash is 165-380 mg CE/100g.
9. The method of any one of claims 4 to 8, wherein the sugar particles will fall within the maximum residue limits for chemicals set out in Schedule 20 of the Australian Food Standards Code in force July 2017.
- 10 10. The sugar particles or method of any preceding claim, wherein the sugar particles comprise about 0 g/100g to about 0.2 g/100g reducing sugars.
11. The sugar particles or method of any preceding claim, wherein the sugar particles comprise about 25mg/100g to about 35mg/100g polyphenols.
12. The sugar particles or method of any preceding claim, wherein the sugar
- 15 particles comprise about 98 to about 99.5% w/w sucrose.
13. The sugar particles or method of any preceding claim, wherein the polyphenols include tricetin, luteolin and/or apigenin.
14. The sugar particles or method of any preceding claim, wherein the sugar particles have a glucose based glycaemic index of about 50.
- 20 15. The sugar particles or method of any preceding claim, wherein the sugar particles further comprise moisture content of the sugar particles is about 0.02% to about 0.6% w/w.
16. The sugar particles or method of claim 15, wherein the moisture content of the sugar particles is about 0.1% to about 0.2% w/w.
- 25 17. The sugar particles or method of claim 16, wherein the moisture content of the sugar particles is 0.02% to 0.7% after 6 months storage at room temperature and 40% relative humidity.

18. The sugar particles or method of any one of claims 15 to 18, wherein the increase in the moisture content of the sugar particles is a maximum of 0.3% w/w over 2 years.