

White sugar fine

Product Specification | PS 237128-1.10EN
Valid from: March 11, 2015

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Description

White sugar fine is of sound, good quality complying with requirements on EU grade II.

The product presents free flowing crystals, tastes purely sweet; a typical odour related to the agricultural raw material might be perceivable.

White sugar fine is intended for human consumption. It fulfils all requirements of the food industry.

Compliance

White sugar fine is in compliance with the European food legislation.

Especially according to the latest effective amendments as published by the European Commission (c.f. <http://eur-lex.europa.eu/>)

Regulation (EC) 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety

Regulation (EC) No 852/2004 on the hygiene of foodstuffs

Regulation (EU) No 1169/2011 on the provision of food information to consumers

Directive 2001/111/EC relating to certain sugars intended for human consumption

Regulation (EU) No 1308/ 2013 on establishing a common organisation of the markets in agricultural products and Regulation (EC) Nr. 952/2006 laying down detailed rules for the application of Council Regulation (EC) No 318/2006

Regulation (EC) 1935/2004 for packaging materials and articles intended to come into contact with food

Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

White sugar fine is not a genetically modified food as defined by regulation (EC) 1829/2003, labelling according to (EC) 1830/2003 is not mandatory.

White sugar fine does not contain allergens as listed by Regulation (EU) No 1169/2011 annex II.

Ingredients

Sugar

Labelling legal name

Legal name:

White sugar

Declaration:

White sugar or sugar

Physical chemical

ICUMSA methods are applied as far as available.

Polarisation	min 99.7 °Z
Loss on drying	max 0.06 %
Invert sugar	max 0.04 %
Conductivity ash	max 0.027 %
Conductivity ash	max 15 points
Colour in solution (420 nm)	max 45 IU
Colour in solution (420 nm)	max 6 points
Type of colour	max 9 points
Total points	max 22 points
Sulphite ¹	max 10 mg/kg
Insoluble matter	max 20 mg/kg

Particle Size:

<0.2 mm	max 3 %
0.8 mm - 1.0 mm	max 10 %
>1.0 mm	max 1 %

¹ Calculated as SO₂

Microbiology

ICUMSA methods are applied as far as available.

Total plate count	max 200 CFU/10g
Moulds	max 10 CFU/10g
Yeasts	max 10 CFU/10g

Nutrition

On average per 100 g

Energy value	1700/400 kJ / kcal
Fat	0 g
Saturates	0 g
Carbohydrate	100 g
Sugars	100 g

Whilst care is taken to ensure accuracy, legal liability is excluded to the extent permitted by applicable legislation. Due to unavoidable uncertainty in sampling and analytical results, deviations from specified data might occur occasionally. This specification is valid without any signature and it may be updated without prior notice.

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White sugar fine is halal. Certificate is available on request.

White sugar fine is kosher. Certificate is available on request.

The product has not been irradiated.

During production substances of animal origin have not been used.

Storage conditions

Dry sugar is not subject to a durability indication, therefore a best before date is not necessary. Storage is to be made at ambient temperature (preferably 15-25°C) with relative humidity below 65 %, avoiding all thermic shocks and contact with humid surfaces. Strong odours should be avoided.

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Protein 0 g
Salt ¹ 0 g

¹ Calculated based on sodium content
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