

PRODUCT SPECIFICATION

Granulated sugar extra coarse

Article number	: 1471/1474
Date of make up	: 16-2-2015
Version number	: 10
Date of edition	: 25-2-2015
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Product description

Purified, crystalline sugar

Composition

Sugar

Labelling

White sugar (according to Dir. 111/2001/EU), EU cat. 2
Country of origin: The Netherlands, EU

Specification

1. Organoleptic characteristics

Consistency	: free-flowing
Form	: crystalline
Colour	: clear / white
Odour	: typical of sugar
Taste	: sweet

Analytical method

Visual
Visual
Visual
Organoleptic test
Organoleptic test

2. Chemical/Physical norms

Saccharose	% : min.	99.9	ICUMSA G2/3-1 (1994)
Moisture content	% : max.	0.05	ICUMSA GS2/1/3/9-15 (2007)
Reducing sugar	% : max.	0.04	ICUMSA GS/1/2/3-4 (1998)
Ash content	% : max.	0.014	ICUMSA 2/3-17 (2002)
Sulphur dioxide	ppm : max.	7	ICUMSA GS2/1/7-33 (2005)
Insoluble particles	ppm : max.	8	ICUMSA GS2/3/9-19 (2007)
Colour	I.E.-units : max.	30	ICUMSA GS2/3-10 (2007)
Colour type	Braunschweig units : max.	2.5	ICUMSA GS2-13 (2007)
Solubility	% w/w in water 20°C : max.	67	
Mean particle size	mm :	1.65-1.75	ICUMSA GS2/9-19 (2007)
Fraction < 0.3 mm	% : max.	0.5	
Fraction < 1.4 mm	% : max.	8	
Fraction > 2.0 mm	% : max.	8	

3. Microbiological norms

Mesophilic bacteria	cfu/10g : max.	200	ICUMSA GS2/3-43 or ISO 4833
Yeasts	cfu/10g : max.	10	ICUMSA GS2/3-47 or ISO 7954
Moulds	cfu/10g : max.	10	ICUMSA GS2/3-47 or ISO 7954
Salmonella	cfu/25g :	absent	ISO 6579

4. Contaminants

Complies with the requirements of EU Food Law and Codex Alimentarius.

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Nutritional value per 100 gram

Energy	kJ/kcal :	1700/400
Fat	g :	0
Saturates	g :	0
Carbohydrates	g :	100
Sugars	g :	100
Protein	g :	0
Salt	g :	0

Storage conditions

Temperature	°C : 10 - 30	Temperature fluctuations > 10°C should be avoided.
Relative humidity	% : 30 - 60	
Advise	: We recommend to use the 'First In, First Out' stock management.	

Shelf life

Under the above-mentioned storage conditions, the shelf life of granulated sugar extra coarse is practically unlimited.

Allergen information

The product contains no allergens as mentioned in Regulation (EU) No 1169/2011, (Annex II).

Non- GMO information

Only raw materials obtained from traditionally propagated plant species are used to produce this sugar. During the production of sugar no use is made of additives produced by means of genetic modification. No labelling according to the 1829/2003/EC and 1830/2003/EC Directives

Packaging

<i>art. nr</i>	<i>Packaging</i>
1471*	: PE bulk bag 900 kg [^]
1474*	: paper bag 25 kg

* = 01 wooden pallet, * = 02 plastic pallet, * = 05 one way pallet wood

[^] : for coated bigbags is position 5 = 1

Other information

Disclaimer

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