

Caster Sugar

Revision Date: 17th January 2023

Specification Number: T-CAST

Revision Number:4.0

Alternative names: White sugar.

Product Description

A fine free flowing white crystalline sugar that is refined from raw cane sugar. This sugar is manufactured under Global Food Safety Initiative Standards and complies with the latest European Pharmacopoeia (EP), Japanese Pharmacopoeia (JP) and United States Pharmacopoeia (USP) monographs but is not Pharmacopoeia certified. *

Caster Sugar adds sweetness and texture without any other colour or flavour. It is the most commonly used sugar in professional kitchens for baking to produce fine, close textured products. In dry mixes, it disperses more evenly and with less stratification than larger-grained white sugars. Quick dissolving.

Ingredient Declaration: White sugar or sugar.

Botanical Source of sugar: Sugar cane.

Chemical and Physical Characteristics

Sucrose	99.9% min.
Invert	0.04% max.
Loss on drying	0.06% max.
Ash	0.015% max.
Colour	35 IU max.
Size Retained on 0.6mm sieve	3% max.
CV	40% max.
MA	0.27 - 0.34mm.

Microbiological Characteristics

Mesophilic bacteria/g	20 cfu max.
Yeasts/g	1 cfu max.
Moulds/g	1 cfu max.
Salmonellae	Not detected in 25g.
E. Coli	Not detected in 1g.
Staph Aureus	Not detected in 1g.

* This sugar is not Pharmacopoeia certified but we conduct testing once a year against the latest EP, JP and USP monographs and, based on this annual testing, it is compliant with these monographs. We cannot provide Pharmacopoeia certification for this sugar generally, nor Pharmacopoeia certificates for individual batches of the sugar. Refer to the latest EP, JP and USP monograph for specific requirements. Please also see our "Pharmacopoeia Status" document, for further information.

Issued by: E. Akerman



Approved by: P. Davidson



Food Safety

Sulphur dioxide (SO ₂)	1 mg/kg max.
Lead	0.1 mg/kg max.
Arsenic	0.1 mg/kg max.
Copper	1 mg/kg max.

Packaging

The product is available in FIBC, 25kg, 12.5kg drum, 10kg bag, 5kg bag, 2kg bag, 1kg bag and 500g bag.

Shelf Life

Cane sugar will remain in good condition if stored in a cool, dry place, however, to reduce problems with the sugar lumping, we suggest use within 6 months.

For retailer and industrial packed products these do not carry a printed shelf life on the pack, however in instances where a shelf life is required three years should be given.

Storage Conditions

Packed products to be stored in dry, ambient conditions, avoiding extremes of temperature and humidity.

Allergen Status: This product is Allergen free as defined by European Regulation (EU) 1169/2011 and European Commission Regulation (EC) 41/2009 (Gluten \leq 20ppm).

GMO Status: This product is not derived from a genetically modified crop and does not contain GM materials as defined by European commission Regulations 2003/1829/EC and 2003/1830/EC.

Place of Production/ Packaging: This product is produced in the UK from raw cane sugar sourced from a range of non-UK countries.

Origin of primary production: Cane sugar is non-UK origin (See Country of origin statement).

Fair Trade: This product is available as Fair Trade.

Religious certification: Kosher Pareve (Passover), Halal.

Mandatory Nutritional Information (per 100g) *

Energy (kJ)	1700
Energy (kcal)	400
Fat (g)	0
of which saturates	0
Carbohydrate (g)	100
of which Sugars	100
Protein (g)	0
Salt (g)	0.013

Additional Nutritional Information (per 100g)*

Fibre (g)	0
Sodium (mg)	5

*Reference regarding nutrition data: Nutrient values from sugar industry standard data and McCance and Widdowson 8th Edition. Energy values are calculated from these figures.

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