



Granulated Sugar

Product Specification | PS 238490-1.2EN
Valid from: February 4, 2022

SAP QM no: 119
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Description

Granulated Sugar 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.

Granulated Sugar is intended for human consumption. It fulfils all requirements of the food industry.

Compliance

Granulated Sugar 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) No 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 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007

Granulated Sugar is not a genetically modified food as defined by **Regulation (EC) 1829/2003**, labelling according to **(EC) 1830/2003** is not mandatory.

Granulated Sugar does not contain allergens as listed by **Regulation (EU) No 1169/2011** annex II.

The product has not been irradiated.

Granulated Sugar is halal. Certificate is available on request.

Granulated Sugar is kosher. Certificate is available on request.

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.

Ingredients

Sugar

Labelling legal name

Legal name:

White sugar

Declaration proposal for ingredients list:

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:

>1.0 mm	max 10 %
<0.2 mm	max 3 %

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



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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.

Packaging/Material no

- 51584Gran. Sugar 1kg, McKinney, 2x414kg Dolly
- 41366Granulated Sugar, McKinney, 10x1kg
- 41364 Granulated Sugar, Siucra, 10x1kg
- 52477McKinney granulated 14x500g Chep 1/1
- 52476 Siucra granulated 14x500g Chep 1/1

Nutrition

On average per 100 g

Energy value	1700/400 kJ / kcal
Fat	0 g
Saturates	0 g
Carbohydrate	100 g
Sugars	100 g
Protein	0 g
Salt ¹	0 g

¹ Calculated based on sodium content

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